



**PASTA**  
**EVANGELISTS**  
*made in London*



**SPICY N'DUJA SAUSAGE & MASCARPONE TORTELLONI  
WITH ARRABBIATA SAUCE & PARMESAN**

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Pasta Evangelists



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## ABOUT THIS DISH

Something of a local hero, *n'duja* is a celebrated staple of Calabrian cuisine. Made with cuts of pork meat hailing from the rugged local landscape and flavoured with roasted local spicy peppers, this forms a soft sausage with a brilliantly warm and spicy taste.

In this week's limited edition *tortelloni*, we therefore combine the hot, meaty fire of *n'duja* sausage with *mascarpone*, a mild soft cheese from *Abbiategrosso*, southwest of *Milano*. Whilst many associate mascarpone with the classic dessert *tiramisu*, it also marries beautifully with robust savoury flavours, as with our prime *n'duja*. To complete this dish, we lavish our tortelloni in a fiery *arrabbiata* sauce.

The name of this sauce - *arrabbiata* - refers to the "angry" heat of the chilli-laced tomato sauce. The inclusion of beautiful, fiery Italian chilli flakes in the *arrabbiata* sauce distinguishes it from the other classic tomato sauces in the Italian repertoire. Indeed, verandas of homes across the Italian south are adorned with beautiful hanging chillies so that, when the need for heat presents itself, an *arrabbiata* sauce can be conjured up at short notice. And whilst the chilli flakes are important, so too is the generous quotient of garlic, adding an aromatic and gutsy vibrance to this traditional sauce from *Lazio*.

## METHOD

1. Bring a large saucepan of salted water to boil.
2. Cook the *tortelloni* in the boiling water for 3-4 minutes until 'al dente' (test the edge of one of the *tortelloni* before removing from the water).
3. Put the *arrabbiata* sauce in a pan, add 1-2 tbsp (20ml) of the boiling cooking water, cover with a lid and heat until steaming. Once steaming, turn off the heat.
4. Lift the *tortelloni* out of the water and transfer to the sauce.
5. Sprinkle the *tortelloni* with the parmesan. *Buon appetito*.

## INGREDIENTS

Item	Weight	Calories	Ingredients
Nduja tortelloni	200g	355kCal	Pasta (56%): <u>Wheat</u> Flour, <u>Egg</u> , Durum <u>Wheat</u> Flour, Salt, Water Filling (44%): Ricotta Cheese ( <u>Milk</u> ), Mascarpone Cheese, ( <u>Milk</u> ), Nduja spicy salami (24%) (Pork Fat, Pork Meat, Red Chilli Sauce, Spicy red chilli sauce, Spicy Red Chilli, Salt, Dextrose, Spices, Smoked Aromas, Aromas, Preservative: E250 Sodium Nitrate, E252 Potassium Nitrate)
Arrabbiata Sauce	100g	70kCal	Tomato, Shallot, Fresh Mixed Chillies, Garlic, Extra Virgin Olive Oil, Basil, Parsley, Salt, Pepper
Parmesan	8g	42kCal	Parmesan Cheese ( <u>Milk</u> )

Allergens in **bold and underlined**. Consume within 1 day of delivery.

FREEZING: The pasta can be frozen (below -18 degrees °C) on day of delivery and keeps for 1 month in the freezer. The pasta should be cooked from frozen. The sauce needs to be defrosted overnight in the fridge.

This food has been prepared in a kitchen that also prepares molluscs, milk, mustard, nuts, gluten, fish, crustaceans, and therefore may contain traces of these.

