



## MARBLED BEEF & TRUFFLE TORTELLONI WITH TRUFFLE BUTTER & ALMONDS

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Photograph: @felicityspecter

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Pasta Evangelists



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Match with yellow stickered  
pasta, sauce and garnish

## ABOUT THIS DISH

Tortelloni originate from *Modena*, a city in the *Emilia-Romagna* region of Italy. The exact origin of the shape is widely disputed, but one theory is tortelloni were meant to replicate the shape of a turtle shell, which is famously displayed throughout Modena's 17th century architecture.

Ancestors of the truffle have been used in Italian cooking since ancient times, with the first mention of them being in 2nd century, AD. Ancient Romans used them to enhance flavour in their banquets. Roman banquets, known as “convivium”, were a well-established tradition in ancient Rome. There were 3 types: “epulum”, a public feast, “cena”, typically a private dinner eaten in mid-afternoon and “*comissatio*” a private drinking party.

We source our truffles from the truffle-rich countryside of Umbria & pair them with beautiful, marbled beef to create the ultimate earthy, rich & flavourful filling. Our tortelloni are complemented by truffle butter and almonds, bringing you a moment of eating that will seem as extravagantly indulgent as it will elegant. Just how it should be.

## 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 butter in a pan, 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 butter.
5. Sprinkle the *tortelloni* with the almonds. ***Buon appetito.***

## INGREDIENTS

Item	Weight	Calories	Ingredients
Beef & Black Truffle Chestnut Tortelloni	200g	470Cal	Pasta (56%): <b>Wheat</b> flour, <b>Egg</b> . Chestnut Flour (14%), Salt, Water Filling (44%): Beef (45%), Carrots, Onion, <b>Celery</b> , Italian Grated Cheese ( <b>Milk</b> , Salt, Rennet), Red wine ( <b>Sulphites</b> ), Olive Oil, Rosemary, Salt, Black Pepper, Black Truffle Cream (0.1%) (Black truffle- Tuber Aestivum, Truffle Juice, Salt, Natural truffle flavouring).
Truffle Butter	25g	150kCal	Butter ( <b>Milk</b> ), Black Truffle, Salt, Black Pepper
Almonds	8g	50kCal	Almonds ( <b>Nuts</b> )

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 *tortelloni* should be cooked direct from frozen. The butter can also be frozen.

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.

