



PASTA
EVANGELISTS
made in London



**SPRING LAMB TORTELLONI WITH ROSEMARY BUTTER
& PARMESAN**



Photograph: @thehangryhuman

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Pasta Evangelists



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ABOUT THIS DISH

Tortelloni – literally “big *tortellini*” – originate from *Modena*, a city in the *Emilia-Romagna* region of Italy. The exact origin of the shape is widely disputed, but popular legend has it that the innkeeper of a tavern in *Bologna* created it to resemble Venus’ belly button, having caught a glimpse of its splendour after spying on her and *Jupitus* through the keyhole of their bedroom.

This week’s *tortelloni* are new to the Pasta Evangelists menu, with a limited edition filling of spring lamb. The wonderful cut we use has a beautiful amount of fat, which bastes as it cooks, prospering over a long period of time. We nestle the lamb within each *tortellone* and serve with an aromatic rosemary butter and tangy Parmesan to balance the sweet, succulent lamb. Below you will find a photo of Boticelli’s Painting ‘The Birth of Venus’- we’re sure you will agree that her navel looks like a tortelloni!

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 rosemary 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 parmesan. *Buon appetito*.

INGREDIENTS

(Allergens in **bold and underlined**):

Item	Weight	Calories (per portion)	Ingredients
Lamb Tortelloni	350g	276kCal	Pasta (56%): <u>Wheat</u> Flour, <u>Egg</u> , Durum <u>Wheat</u> Flour, Salt, Water Filling (44%) Lamb (42%), Onions, <u>Celery</u> , Carrots, Red Wine (<u>Sulphites</u>), Mint, Olive Oil, Salt.
Rosemary Butter	25g	40kCal	Butter (<u>Milk</u>), Rosemary, Salt, Black Pepper
Parmesan	8g	37kCal	Parmesan Cheese (<u>Milk</u>)

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 straight 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.

