



PASTA EVANGELISTS

made in London

LOBSTER & CRAB TORTELLONI WITH TARRAGON BUTTER, SAMPHIRE & LEMON PANGRATTATO



Photograph: Tim Atkins

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Pasta Evangelists



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ABOUT THIS DISH

A staple sight in coastal Italian restaurants, see below *Positano* just one of Italy's stunning coastal towns. Lobster, *aragosta* or *astice* in Italian, nevertheless sits at the very top of the table in terms of rich, indulgent tastes. So we're treating the lobster meat with due respect - hand-filling our *tortelloni* (literally 'big pies' or 'cakes'), alongside ricotta and white fish.

Our indulgent lobster *tortelloni* are lavished in a beautiful tarragon butter, highlighting - but not overpowering - the subtle seafood flavours of this elegant pasta dish from the Italian coastline.

METHOD

1. Bring a large saucepan of salted water to the boil.
2. Cook the *tortelloni* in the boiling water for 3-4 minutes until 'al dente' (test a corner of one of the *tortelloni* first before removing from water).
3. Whilst the *tortelloni* cook, put the tarragon butter and samphire in a pan, cover with a lid and heat until steaming. Once steaming, turn off the heat.
4. Finally, lift the *tortelloni* out of the water and transfer to the butter and samphire. Finish with the lemon pangrattato. Toss gently to coat. *Buon appetito.*

INGREDIENTS

Item	Weight	Calories per portion	Ingredients
Lobster & Crab Tortelloni	200g	381kCal	Pasta (56%): <u>Wheat</u> Flour, <u>Egg</u> , Durum <u>Wheat</u> Flour, Water, Salt. Filling (44%): Lobster (<u>Crustacean</u>), Crab Meat (<u>Crustacean</u>) (Handpicked: some shell may remain), Whitefish (<u>Fish</u>), Ricotta Cheese (<u>Milk</u>), Tomatoes concentrate, Olive Oil, White Wine (<u>Sulphites</u>), Parsley, Butter (<u>Milk</u>), Garlic, Black Pepper, Salt
Tarragon Butter	25g	150kCal	Butter (<u>Milk</u>), Tarragon, Salt, Black Pepper
Samphire	8g	12kCal	Samphire
Lemon Pangrattato	8g	29kCal	Breadcrumbs (<u>Wheat</u>), Olive oil, Lemon zest, Salt, Black pepper

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.

