



PASTA
EVANGELISTS
made in London



AROMATIC WILD BOAR & RED WINE RAGU LASAGNE
WITH A PARMESAN CRUST



Photograph: @foodbloggerlondon

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Match with pink stickered
pasta, sauce and garnish

ABOUT THIS DISH

This week, we've brought one of Italy's most classic and sumptuous flavours this very special, limited edition lasagne. In it, we layer our wonderful, slow-cooked wild boar ragù between artisan lasagne sheets and magnificently creamy *besciamella*.

Although a sighting of one in the 21st century England is rare, it is likely that wild boar have been numerous since the Early Pleistocene time, roughly 5,000 years ago, and are native to Eurasia, among other regions. Eating wild boar dates back to Ancient Rome, where hunting and preparing this animal became a rite of passage for young males. Wild boar are quite adaptable and are well populated, meaning that they are classified as the least concern for extinction. Not only is wild boar a sustainable option, it is also leaner & healthier than pork. We recommend this dish when travelling to *Genova*, the home of our founder *Alessandro*. See below a photo of *San Giorgio*, one of the most iconic ancient buildings in town.

METHOD

1. Put a baking sheet in the oven and preheat to 200°C.
2. Once the oven is up to temperature, remove the lid from the foil tray, place it on the hot baking sheet in the oven and cook for 15 minutes, or until heated through and piping hot.
3. Leave to stand for 2-3 minutes, then use a fish slice to remove the *lasagne* from the foil tray. *Buon appetito*.

INGREDIENTS

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

Item	Weight	Calories
Lasagne	350g	410kCal

Ingredients

Fresh Pasta (Wheat Flour, Egg, Durum Wheat Flour, Salt),
Besciamella Sauce (Milk, Wheat Flour, Butter Milk, Salt, Pepper)
Wild Boar Ragù : Wild boar shoulder (19%), Pork shoulder (19%),
Olive Oil, Celery, Onion, Carrot, Garlic, Tomato Puree, Red Wine
(Sulphites), Chicken Stock, Salt
Parmesan Cheese (Milk)

Consume within 2 days of delivery.

FREEZING: The *lasagne* can be frozen (below -18 degrees °C) on day of delivery and keep for 1 month in the freezer. The *lasagne* should be defrosted in the fridge overnight.

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.

