



PASTA
EVANGELISTS
made in London



SEASONAL LEMON & RICOTTA TORTELLINI WITH
PARSLEY BUTTER & PARMESAN



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ABOUT THIS DISH

Limoni burst into season in the Italian spring in the most beautiful way. Grown in abundance across Italy, but most wonderfully fragrant and perfumed in April and May, lemons are celebrated and adored by all Italians. This is particularly true along the *Amalfi* Coast, known for its wondrous lemon bounties, as well as in Capri, where the sunny Mediterranean climate provides the perfect growing environment for this special citrus. But regardless of the fruit's provenance, one thing all Italians can agree on is its central role in Italian cuisine. To celebrate *limoni* at their best, we've created a filling for this week's tortellini that, although remarkably simple, could scarcely be more Italian in spirit and inspiration, having been prepared using seasonal Italian lemons and ricotta, the classic soft cheese. It's also rare to find tortellini on our menu - we tend to prefer the larger, more generous-feeling tortelloni - but there's something so beautiful and simple about these diminutive filled pasta that felt so fitting with this week's stripped-back, but intensely fragrant, filling. And the fresh, herbal burst from the parsley butter we serve with - as well as a scattering of salty parmesan cheese - completes our celebration of this veritable citrus. Long live the lemon.

METHOD

1. Bring a large saucepan of salted water to boil.
2. Cook the *tortellini* in the boiling water for 3-4 minutes until 'al dente' (test the edge of one of the *tortellini* 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 *tortellini* out of the water and transfer to a plate.
5. Sprinkle the *tortellini* with the parmesan. *Buon appetito.*

INGREDIENTS

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

Item	Weight	Calories (per portion)	Ingredients
Lemon & Ricotta Tortellini	200g	366kCal	Pasta (60%): Flour (<u>Wheat</u>), <u>Egg</u> , Durum <u>Wheat</u> Flour, Salt, Water Filling (40%): Ricotta Cheese (<u>Milk</u>), Lemon, Salt
Parsley Butter	8g	169kCal	Butter (<u>Milk</u>), Parsley, Salt, Black Pepper
Parmesan	8g	36kCal	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 direct from frozen. The *pesto* can also be frozen and should be defrosted 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.

