



PASTA
EVANGELISTS
made in London



ENGLISH ASPARAGUS RAVIOLONI WITH GARLIC &
LEMON BUTTER & VEGETARIAN CHEESE



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Pasta Evangelists



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ABOUT THIS DISH

Asparagus – literally meaning “sprout” or “shoot”. So majestic is this vegetable that Queen Nefertiti is reported to have called it the ‘food of gods’. This week, we’ve taken the vegetable to equally heavenly heights, crafting asparagus tortelloni fit for royalty.

In this week’s limited edition dish, we celebrate the asparagus season by hand-picking the best asparagus spears from the green pastures of England’s countryside. Finally, we add a herbaceous garlic and lemon butter and cheese to create a soft and sweet intensity to this dish. And with a vegetable so quick to cook that it inspired the latin phrase: *velocius quam aspragi conquantur* (“faster than cooking asparagus”)– what better way than making a Pasta Evangelists dish that you can make in 5 minutes?

These large ravioloni are quite delicate and can crack on the sides given their size and the fact they are hand-filled but not to worry they are equally as delicious...but be mindful of this when taking them out of the water when they are ready.

METHOD

1. Bring a large saucepan of salted water to boil.
2. Cook the pasta in the boiling water for 3-4 minutes until ‘al dente’ (test a corner of one of the pasta).
3. Whilst the pasta cooks, put the garlic and lemon butter in the pan, cover with a lid and heat until steaming. Once steaming, turn off the heat.
4. Use a slotted spoon to lift the pasta out of the water and transfer to the butter. Toss gently to coat. Sprinkle with the cheese. *Buon Appetito!*

INGREDIENTS

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

Item	Weight	Calories (per portion)	Ingredients
Asparagus	200g	420kCal	Pasta (37%): <u>Wheat</u> Flour, <u>Egg</u> , Durum <u>Wheat</u> Flour Salt, Water
Ravioloni			Filling (63%): Asparagus (48%), Ricotta Cheese (<u>Milk</u>), Italian Grated Cheese (<u>Milk</u> , Salt, Vegetarian Rennet, Preservative: <u>Egg</u> Lysozyme), Breadcrumbs (<u>Wheat</u> Flour, Salt, Yeast), Salt, Black Pepper
Garlic & Lemon Butter	25g	150kCal	Butter (<u>Milk</u>) Garlic, Lemon Zest, Black Pepper
Vegetarian Cheese	8g	56kCal	<u>Milk</u> , Salt, Microbial Rennet, <u>Egg</u> Lysozyme

Consume within 1 day of delivery.

FREEZING: The pasta can be frozen (below -18 degrees °C) on day of delivery and keep for 1 month in the freezer. The pasta should be cooked directly from frozen. The butter can also be frozen.

This food has been prepared in a kitchen that also prepares milk, molluscs, mustard, nuts, gluten, fish, crustaceans, and therefore may contain traces of these.

