



BRAISED BEEF AGNOLOTTI PASTA WITH A HAZELNUT CRUMB, SAGE BUTTER & PARMESAN



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ABOUT THIS DISH

An iconic dish from *Piemonte*, *agnolotti del plin* gets its name from the regional dialect for “pinch,” which is how you made the pasta. To form each *agnolotto*, you pinch two sheets of pasta together, or “*fare il plin*,” to create the small pouches. This dish harkens back to the lavish feasts thrown by Italian nobility once upon a time. During these celebrations, copious amounts of roasted meat were made; the leftover roasted meat was used the next day for *agnolotti del plin*, a dish reminiscent of *ravioli*. Classically, it is filled with roasted meat, and in *Montferrat*, it is traditionally filled with the meat of donkeys. Don't worry, not in our *agnolotti*! Leaving the donkeys in Montferrat, however, we prepare our *agnolotti del plin* from the highest grade marbled beef, which we have braised slowly in stock, red wine and our secret *bouquet garni*, to create a rich and flavourful filling for our *agnolotti*. To add texture to the velvety pasta and sauce, we top the dish with a beautiful hazelnut crumb - this is very traditional and also from *Piemonte*, from the town of *Alba* - as well as sage butter, known for its ability to marvellously enhance the flavour of meats, and an obligatory blanket of parmesan.

METHOD

1. Bring a large saucepan of salted water to boil.
2. Cook the *agnolotti* 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 butter in a pan, cover with a lid and heat until steaming. Once steaming, turn off the heat.
4. Lift the *agnolotti* out of the water and transfer to a plate.
5. Sprinkle the *agnolotti* with the parmesan and hazelnuts. *Buon appetito*.

INGREDIENTS

Item	Weight	Calories (per portion)	Ingredients
Beef	200g	340Cal	Pasta (50%): <u>Wheat</u> flour, <u>Egg</u> , Durum <u>Wheat</u> Flour, Salt, Water
Agnolotti			Filling (50%): Beef (40%), Carrots, Onion, <u>Celery</u> , Italian Grated Cheese (<u>Milk</u> , Salt, Rennet), Red wine (<u>Sulphites</u>), Olive Oil, Rosemary, Salt, Black Pepper
Sage	25g	75kCal	Butter (<u>Milk</u>), Sage Leaves, Salt, Black Pepper
Butter			
Parmesan	8g	56kCal	Parmesan Cheese (<u>Milk</u>),
Hazelnut	8g	50kCal	Hazelnuts (<u>Nuts</u>)
Crumb			

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 *agnolotti* 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.

