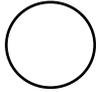




PASTA
EVANGELISTS
made in London



ENGLISH GARDEN PEA & SHALLOT TORTELLONI WITH
GARLIC OIL & LEMON PANGRATTATO

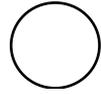


Photograph: @brymorganna

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ABOUT THIS DISH

Tortelloni – literally “big *tortellini*” – originate from *Modena*, a city in the *Emilia-Romagna* region of Italy. The exact origin of the shape is widely disputed, but popular legend has it that the innkeeper of a tavern in *Bologna* created it to resemble Venus’ belly button, having caught a glimpse of its splendour after spying on her and Jupitus through the keyhole of their bedroom.

A dish sure to put a spring in your step, this week’s Spring Pea & Shallot *Tortelloni* are made using fresh English garden peas and combined with shallots, a vegetable small in size but packed full of flavour. Gently softened and caramelised, the shallots release a glazed sweetness, making these little pasta parcels utterly delicious. Enhanced with a drizzle of garlic oil and topped with a fresh and zesty *pangrattato con limone* (lemon-infused breadcrumbs), this dish feels like a wonderful omen for summer days spent in England’s green pastures

METHOD

1. Bring a large saucepan of salted water to boil.
2. Cook the tortelloni in the boiling water for 3-4 minutes until ‘al dente’ (test a corner of one of the *tortelloni*).
3. Use a slotted spoon to lift the *tortelloni* out of the water and transfer to your plate. Drizzle with the garlic oil and toss gently to coat. Sprinkle with the lemon pangrattato. *Buon Appetito!*

INGREDIENTS

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

Item	Weight	Calories (per portion)	Ingredients
Spring Pea & Shallot Ravioli	200g	420kCal	Pasta (50%): Durum Wheat Flour, Water Filling (50%): Peas (66%), Shallots (11%), Breadcrumbs (Wheat Flour, Salt, Yeast), Olive Oil, Salt, Water
Garlic Oil	25g	42kCal	Olive Oil, Garlic
Lemon Pangrattato	8g	54Kcal	Breadcrumbs (Wheat), Olive Oil, Lemon Zest, Salt, Black Pepper

Consume within 1 day of delivery.

FREEZING: The tortelloni can be frozen (below -18 degrees °C) on day of delivery and keep for 1 month in the freezer. The tortellini 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.

