



PASTA EVANGELISTS

made in London

DEVON CRAB TORTELLONI WITH SAMPHIRE, PARSLEY BUTTER & LEMON PANGRATTATO



Photograph: @joe_midi

Evangelise online by sharing a photo of your dish!



Pasta Evangelists



#pastaevangelists
@pastaevangelists



Match with blue stickered pasta, sauce and garnish

ABOUT THIS DISH

Our beautiful, locally-sourced crab, which fills our hand-crafted tortelloni, are robustly flavoursome and have been cherished by Italian chefs since the days of Ancient Rome. To do justice to this veritable tradition, we have selected the very best Devon crab, bringing you some of the freshest - and most delicious - crustacean available in the country, combining with mascarpone cheese to create a filling for our striking tortelloni that is at once light and creamy. We source our mascarpone from Abbiategrasso, located southwest of Milano, where it has been produced since the 16th-century. We've also taken the liberty of infusing our tortelloni with charcoal, imparting a deep onyx hue, guaranteed to impress dinner party guests and invite guesses as to the origins of the beautiful black. We serve our hand-crafted tortelloni with samphire - known poetically in Italian as asparagi di mare ('asparagus of the sea') - as well as a delicate parsley butter to enhance the fresh seaside flavour of this show-stopping seafood dish. We finish with a generous sprinkling of our lemon pangrattato, guaranteeing an authentic taste of the Italian seaside.

METHOD

1. Bring a large saucepan of salted water to the boil.
2. Cook the *tortelloni* in the boiling water for 3-4 minutes until 'al dente' (test a corner of one of the *tortelloni* first before removing from water).
3. Whilst the *tortelloni* cook, put the tarragon butter and samphire in a pan, cover with a lid and gently heat until steaming. Once steaming, turn off the heat.
4. Finally, lift the *tortelloni* out of the water and transfer to the butter and samphire. Finish with the lemon pangrattato. Toss gently to coat. *Buon appetito.*

INGREDIENTS

Item	Weight	Calories (per portion)	Ingredients
Crab Tortelloni	200g	377kCal	Pasta (56%) Durum Wheat Flour, Egg , Salt, Charcoal (1%) (Colorant: Vegetable carbon: E153) Filling (44%): Crab Meat (Crustaceans) (50%) (Hand-picked: Some shell may remain), Mascarpone Cheese (Milk) (40%), Breadcrumbs (Wheat Flour, Salt, Yeast), Shallot, Pernod, Unsalted Butter (Milk), Salt
Parsley Butter	25g	150kCal	Butter (Milk), Parsley, Salt, Black Pepper
Samphire	9g	13kCal	Samphire
Lemon	4g	15kCal	Breadcrumbs (Wheat), Olive oil, Lemon zest, Salt,
Pangrattato			Black pepper

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 *tortelloni* should be cooked direct from frozen. The butter can also be frozen. From frozen, the pasta needs 1 minute's additional cooking time than the normal cooking time. *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.*

