



PASTA
EVANGELISTS
made in London



GOURMET MAC & CHEESE WITH TRUFFLE
& PANGRATATTO CRUMBS



Photograph: @foulmouthsfood

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Pasta Evangelists



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ABOUT THIS DISH

In this week's Italo-Americano special, we've created the ultimate macaroni cheese, transforming a somewhat scorned American staple into something utterly irresistible. To do so, we've called upon a selection of beautiful cheeses from Italy, as well as a sumptuous scattering of gorgeous truffles sourced in Umbria. And whilst the original Italian immigrants to the United States might have balked at such decadence (Iemigrazione italiana was mainly driven by destitution and hopelessness), we think this dish is a suitably delicious tribute to the gastronomic heritage of Italy throughout the ages. Indeed, there is ample reason to believe that macaroni cheese might even have its origins in il bel paese, for recipes including macaroni and cheese date back to the late thirteenth century in southern Italy. It is said that the classic American macaroni and cheese, as well as a pasta machine, returned with Thomas Jefferson to Virginia after a jaunt in Italy. His daughter, Mary Randolph, became the hostess of his house after Jefferson's wife died and is credited with inventing the dish using macaroni and Parmigiano cheese. Later, the Parmesan was replaced in favour of cheddar cheese. Or so the story goes... This Italo-American classic includes several varieties of Italian cheese, folded with fresh macaroni pasta and elevated to food lovers' paradise with shavings of truffle from the countryside of Umbria. To finish off this indulgent dish, a scattering of pangrattato is all that is required to add a final touch of crunch, texture and Italo-Americano panache. Oh, amore.

This dish has been created in partnership with Parmigiano Reggiano, an inimitably flavoursome cheese produced exclusively in the region of Emilia Romagna. It is 100% natural and is still produced in Italy today as it was 900 years ago using only milk, salt and rennet.

METHOD

1. Put a baking sheet in the oven and preheat to 200C.
2. Once the oven has reached 200C, remove the lid from the foil tray, pour over the pecorino cream and place on the hot baking sheet and cook for 15 minutes, or until heated through and piping hot.
3. Transfer to a plate and sprinkle with the pangrattato crumb. *Buon appetito!*

INGREDIENTS (allergens in **bold and underlined>**)

Item	Weight	Calories (per portion)	Ingredients
Mac & Cheese	350g	220kCal	Pasta (<u>Wheat</u> Flour, <u>Egg</u> , Durum <u>Wheat</u> Flour, Water), <u>Milk</u> , Butter (<u>Milk</u>), Flour (<u>Wheat</u>), Cheddar (<u>Milk</u>), Emmental Cheese (<u>Milk</u>), Parmigiano Reggiano (<u>Milk</u>), Black Truffle Paste (5%), Chives, Salt, Black Pepper, Mascarpone (<u>Milk</u>)
Pangrattato Crumbs	4g	10kCal	Bread (<u>Wheat</u> Flour, Salt, Yeast), Olive Oil, Pepper

Consume within 2 days of delivery

FREEZING: The dish can be frozen (below -18 degrees °C) on day of delivery and keeps for 1 month in the freezer. It should be defrosted before being cooked. *This food has been prepared in a kitchen that also prepares molluscs, mustard, milk, nuts, gluten, fish, crustaceans, and therefore may contain traces of these.*