



**BEEF & BLACK TRUFFLE TORTELLONI WITH SAGE
BUTTER & HAZELNUT CRUMB**



Photograph: @lala.laurens

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ABOUT THIS DISH

Tortelloni originate from Modena, a city in the Emilia-Romagna region of Italy. The exact origin of the shape is widely disputed, but one theory is tortelloni were meant to replicate the shape of a turtle shell, which is famously displayed throughout Modena's 17th century architecture. Ancestors of the truffle have been used in Italian cooking since ancient times, with the first mention of them being in 2nd century, AD. Ancient Romans used them to enhance flavour, instead of using them as a main ingredient, like we do now.

We source our truffles from the truffle-rich countryside of Umbria & pair with beautiful, marbled beef to create the ultimate earthy, rich & flavourful filling. Our tortelloni are complemented by sage butter and hazelnuts, bringing you a moment of eating that will seem as extravagantly indulgent as it will elegant. Just how it should be.

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 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 *tortelloni* out of the water and transfer to the butter.
5. Sprinkle the *tortelloni* with the hazelnut crumb. ***Buon appetito.***

INGREDIENTS

Item	Weight	Calories (per portion)	Ingredients
Beef & Black Truffle Tortelloni	200g	267Cal	Pasta (56%): <u>Wheat</u> flour, <u>Egg</u> , Durum <u>Wheat</u> Flour, Salt, Water Filling (44%): Beef (45%), Carrots, Onion, <u>Celery</u> , Italian Grated Cheese (<u>Milk</u> , Salt, Rennet), Red wine (<u>Sulphites</u>), Olive Oil, Rosemary, Salt, Black Pepper, Black Truffle Cream (Black truffle- Tuber Aestivum, Truffle Juice, Salt, Natural truffle flavouring).
Sage Butter	25g	100kCal	Butter (<u>Milk</u>), Sage Leaves, Salt, Black Pepper
Hazelnut Crumb	7g	50kCal	Hazelnuts (<u>Nuts</u>)

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.

