

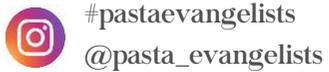


GNOCCHI FILLED WITH TOMATO & MOZZARELLA
WITH PECORINO, BASIL OIL, & TOMATO SAUCE

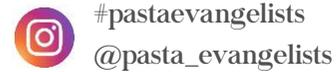
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ABOUT THIS DISH

Traditional non-filled *gnocchi* have a long history in Italian cuisine, dating all the way back to Ancient Roman times. *Gnocchi* in tomato sauce can be traced all the way back to the 1500s, as it was a meal served during the first Carnevale in Verona in 1531. Carnival is an annual event that takes place right before Lent, a period during which meat is traditionally given up. *Gnocchi* in tomato sauce became a filling and delicious vegetarian alternative, and is still served at Verona's Carnival annually (pictured below). Filled *gnocchi* however, are a 21st-century upgrade. We fill each individual *gnocco* with a homemade tomato sauce and *mozzarella* cheese, ensuring every bite is bursting with flavour. We then top our filled *gnocchi* with more tomato sauce, *pecorino* cheese, and oil infused with basil.

METHOD

1. Bring a large pan of well-salted water to the boil.
2. Put the tomato sauce into a pan and add a spoonful of cooking water.
3. Cook the *gnocchi* in the boiling water, stirring to separate any that stick, for **2-3 minutes** until 'al dente' (you will know they are ready, when they start floating).
4. Transfer the *gnocchi* to the sauce.
5. Plate & top with the *pecorino* and basil oil.
6. *Buon appetito!*

INGREDIENTS (allergens in **bold**): Fresh *gnocchi* (Potato flakes, Corn Starch, **Wheat** flour, Salt, Potato starch, Italian grated **cheese**, **Milk**, **Egg**, Preservative: E223 (Sodium metabisulphite), Tomato Sauce, **Mozzarella Cheese**

GARNISH INGREDIENTS: Pecorino **cheese**, Basil oil

Keep refrigerated, use by 11 January 2018

FREEZING: The product can be frozen (ideally on day of delivery) and keeps for 1 month in the freezer. The pasta can be cooked directly from frozen. The sauce needs to be defrosted, either overnight in the fridge, or by putting it (still sealed in the bag) in boiling water for 4-5 minutes, until thawed & heated through.

This food has been prepared in a kitchen that also prepares molluscs, mustard, nuts, gluten, fish, crustaceans, and therefore may contain traces of these.




PASTA
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