



**PASTA**  
**EVANGELISTS**  
*made in London*



**HANDMADE RIGATONI  
WITH SLOW-COOKED LAMB RAGÙ**



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 Pasta Evangelists



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## ABOUT THIS DISH



*Rigatoni* comes from the Italian word "*rigare*", meaning to score lines or mark lines into something and is traditionally associated with southern and central Italy. *Rigatoni* are big tubes of *pasta* that are ridged on the outside and smooth inside. These ridges are cleverly designed to help the *pasta* get a grip on the chunky sauce, and the large insides allow beautiful pockets of our lamb *ragù* to nestle within the tubes.

Our lamb *ragù*, beautiful in all its simplicity, reflects the historical poverty of the *Basilicata*, a region of the Italian south. It is often said the region's rocky, rugged landscape is ideal for raising sheep, but not a great deal else. And whilst we find this characterisation of *Basilicata* to lack generosity - indeed, the New York Times described the region as 'Italy's best-kept secret' - we do agree that *Basilicata* lamb is some of the finest farmed around the world.

Ultimately, though, the secret to our spectacular lamb *ragù* is time - and lots of it. Over a period of ten hours, the lamb is slowly braised with aromatics (rosemary, thyme & bay leaves, to name a few) until it tenderises and yields its rich, meaty flavours.

## METHOD

1. Bring a large saucepan of salted water to the boil.
2. Put the lamb *ragù* in a large pan, wash the red tomatoes and cut them in 4 and add them to the lamb *ragù*, then add a 2 tablespoons of the cooking water, cover with a lid and heat. Once steaming, turn off the heat immediately.
3. Open the pasta pack and put the *rigatoni* in the boiling water (keep the white rice flour in the bag), stirring to separate any that stick, **for 3-4 minutes** until '*al dente*' (check one before removing from the pan).
4. Transfer the *rigatoni* to the sauce, sprinkle the parmesan on top.
5. *Buon Appetito!*

**INGREDIENTS** (allergens in **bold**): Fresh pasta (**Wheat** flour, **Egg**, Durum **wheat** flour, water), Lamb Shoulder, Red Wine (**Sulphites**), **Celery**, Onion, Carrot, Garlic, Tomatoes, Mint, Rosemary, Thyme, Bay Leaf, Salt, Black Pepper, Olive Oil

**GARNISH INGREDIENTS:** Parmesan **Cheese**, Red Tomatoes

**Calories:** *Rigatoni* (160g; 450kCal); Lamb *Ragù* (155g; 265kCal); Parmesan (10g; 25kCal)

Keep refrigerated. Use within 3 days of delivery

**FREEZING:** The product can be frozen (ideally on day of delivery) and keeps for 2 months in the freezer. The pasta should 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 hot 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.*



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