



PASTA

EVANGELISTS

MENU

AUGUST 9 until AUGUST 15

FRESH PASTA



P **MAFALDE** with Beef Shin & Barolo Wine Ragù

Seriously rich ragù, slow-cooked with Barolo DOCG – known as the ‘King of Wines’. Consider adding a knob of butter to the ragù.



G *Martina’s Sardinian Lamb Ragù with Fresh* **CONCHIGLIE**

In honour of the local farmers who herd sheep across Sardinia’s wild, mountainous centre, bestowing the island its gastronomically-renowned lamb ragù. Consider adding a knob of butter to the ragù.



H *“Carbonara of Dreams” with Fresh* **BUCATINI** & *Crispy Pancetta*

Fine Italian pancetta, deliciously-dense golden egg yolk, black pepper and a drop of cream, for a decadent twist on a Roman classic.



I **FETTUCCINE** with *Spicy ‘Nduja Sausage, Lemon and Mascarpone*

Spicy and soft Calabrian ‘nduja sausage cooked with the sweet, juicy flesh of Amalfi lemons. A sun-soaked taste of Southern Italy that packs a punch. Serve with roughly chopped parsley leaves.



J *Black Truffle* **MAC & CHEESE**

Local truffle hunters know exactly where to find the rare tuber, though they rely on their trusted dogs to bring home their haul.



K *Fresh Basil* **LASAGNE**

Inspired by Alessandro’s nonna Maddalena, our basil pesto was our first dish delivered in London in 2016. The family recipe that started it all.



L **PAPPARDELLE** with a *Wild Mushroom Sauce*

In the wooded hills of the Alps and Apennine mountains in northern Italy, wild mushroom hunting (“andar per funghi”) is common practice among local villagers.



N **RIGATONI** with a *Datterini Tomato & Mascarpone Sauce*

We melt fleshy, juicy Datterini tomatoes into buttery mascarpone laced with fresh basil. Truly sublime.



O *Tuscany’s Famous Wild Boar Ragù with Fresh* **PAPPARDELLE**

Adored for its rich, gamey flavour. In Tuscany, wild boar graze freely on open swathes of rosemary-scented scrubland, occasionally causing mischief in gentlemen vineyards and gardens.



S **PICI** with a *Fresh Datterini Tomato Sauce*

Known for their exceptional sweetness, we slow-roast Datterini tomatoes until sticky with basil and bay leaves to enhance their natural aroma..



T *Buckwheat* **TAGLIATELLE** with *Beef Ragù alla Bolognese*

Handcrafted using a nutritious blend of health-boosting ancient grains, the rustic texture of buckwheat tagliatelle cling to every last morsel of sauce. Consider adding a knob of butter to the ragù.



Q *Crab & Chilli* **RAVIOLI** with *Lemon Butter and Lemon Pangrattato*

In Italy’s coastal eateries, crab, or granchio, is delivered to resident chefs each morning by local fishermen. The catch is always prepared at its freshest.



R *Sicily’s Famous Fennel Sausage Sauce with* **RIGATONI**

You know you have landed in Sicily when you catch the unmistakable anise-like fragrance of wild fennel drifting in the summer breeze.



M *Lemon & Mozzarella* **RAVIOLI** with a *Sage Butter Sauce*

We pay homage to the Amalfi lemon by stirring its aromatic juice into creamy mozzarella, that is also flecked by the lemon’s milder, sweeter peel.

CHEF’S SPECIALS



E *Lobster, Crab & Prawn* **TORTELLONI** with *Tarragon Butter and Fresh Samphire*

This dish was inspired by a wonderfully idyllic scene of the Italian coastline. We serve our tortelloni with mouthwatering lobster, crab and prawn, wrapped in a velvety tarragon butter.



A *Salt Cod & Squid Ink* **RAVIOLONI** with *Parsley Butter & Capers*

Baccalà, or salt cod, is a delicacy enjoyed in the region of Veneto and we’ve captured this classic flavour in our ravioloni.



D **Malloreddus** with *Semi-Dried Tomato Pesto and Toasted Almonds*

A single mouthful of this vibrant, tomato-filled pesto will transport you to the sun-kissed islands that linger off the southern coast of Italy.



C *Squash, Speck Ham & Provola* **MEZZELUNE** with *Sage Butter Sauce*

Our mezzelune are stuffed with speck, a dry-cured ham typical of South Tyrol, Provola cheese made in Campania and vibrant squash from the Po River region of northern Italy, creating a wonderful medley of flavours.



B *Fresh Asparagus & Pecorino* **RAVIOLONI** with a *Thyme Butter Sauce*

Amalfi lemons are exquisitely fragrant and grow munificently along the sun-kissed coastline of the region.



F *Fresh Basil Pesto & Pine Nuts with* **MAFALDE**

Generous handfuls of fresh basil are blended with pine nuts, Parmesan and Pecorino Romano to recreate this traditional taste of Liguria.

CHEF’S FLOURISH

1. Try adding a small knob of butter to the pan with any of our ragùs for a little extra indulgence.
2. Sprinkle chopped fresh parsley over your **FETTUCCINE** with *Spicy ‘Nduja Sausage, Lemon and Mascarpone*



DESSERTS



Italian **PROFITEROLE** Cup with *Cioccolato & Cream*

Italian noblewoman Catherine de Medici introduced profiteroles to France by serving these chocolate-smattered, cream-filled pastries at her wedding to Henry II of France in 1533.



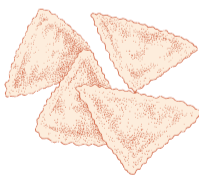
Chocolate & Ricotta Dessert **TRIANGOLI** with a *Hazelnut Crumb*

Evocative of gianduja, a Turinese specialty, we blend fresh ricotta with cocoa and hazelnuts from Piedmont. Serve with a sprinkle of Maldon sea salt.



Nonna Carmela’s **TIRAMISÙ**

Roberta’s nonna Carmela never failed to draw silence when she brought out her famous tiramisù.



AN ODE to DESSERT PASTA

Our decadently filled Chocolate & Ricotta Dessert Triangoli with a Hazelnut Crumb speak to the opulent roots of pasta. As cinnamon, sugar and pasta were considered luxury goods during the Renaissance, the trio were often paired together to celebrate wealth and status.

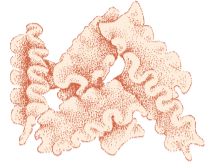
FRESH PASTA

Cooking Times



TORTELLONI

4 minutes



MAFALDE

3 minutes



BUCATINI

3 minutes



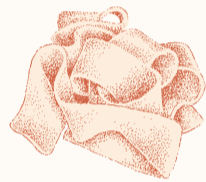
SPAGHETTI

2 to 3 minutes



TAGLIATELLE

3 minutes



PAPARDELLE

3 minutes



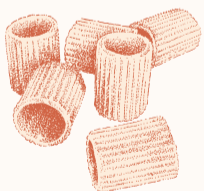
GNOCCHI

1 to 2 minutes



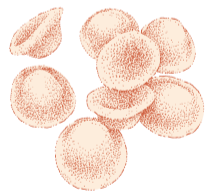
CONCHIGLIE

3 minutes



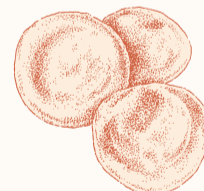
RIGATONI

3 minutes



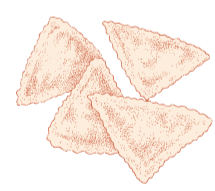
ORECCHIETTE

4 to 5 minutes



RAVIOLONI

3 minutes



TRIANGOLI

3 minutes



To learn more about authentic Italian pasta shapes
& sauces, visit pastaevangelists.com/pastashapes

FAITH
in
FRESH

Q

Crab & Chilli Ravioli with Lemon Butter and Lemon Pangrattato

single
portion

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HOW TO COOK

1. Bring a large saucepan of water to the boil. Salt the water (around ½tbsp per litre).
2. Cook the pasta in the boiling water for 2-3 minutes. Stir regularly to prevent sticking.
3. Whilst the pasta cooks, put the butter and samphire in a pan and heat gently until steaming, then turn off the heat.
4. Lift the pasta out of the water and transfer to the butter, toss gently to coat.
5. Sprinkle over the lemon pangrattato.

Serve immediately. *Buon appetito!*



INGREDIENTS (allergens in bold capitals)

Crab & Chilli Ravioli (85%): Filling (Pangasius (Pangasius Fillet (30%) (**FISH**) (Origin: Vietnam), Water, Acidity Regulator: E330, E331, Stabiliser: E451(i)), Crab Meat (13%) (**CRUSTACEAN**) (Origin: Indonesia), Mascarpone Cheese (Pasteurised Cow **MILK**, Cream (**MILK**), Salt, Acidity Regulator; Lactic Acid), Natural Thickener (Potato Flakes (Potatoes, Emulsifier: E471), Starch (Corn), Rice Cream, Vegetable Fibres (Carrot/Bamboo)), Onion, Red Chilli Pepper, Butter (**MILK**), White Wine (**SULPHITES**), Garlic, Salt, Parsley, Black Pepper), Pasta (Durum **WHEAT** Semolina, **WHEAT** Flour "00", **EGG**, Water), Rice Flour), Lemon Butter (9%) (Butter (**MILK**), Lemon Peel), Lemon Pangrattato (2%) (Breadcrumbs (**WHEAT** Flour; Water, Yeast, Extra Virgin Olive Oil, Salt, Ethylalcohol, **WHEAT** Gluten, Malted **WHEAT** Flour, Dehydrated Deactivated **RYE** Sourdough), Extra Virgin Olive Oil, Lemon Zest, Salt, Black Pepper), Samphire

Whilst we take all reasonable precautions to prevent cross-contamination, this dish may also contain traces of celery, lupin, molluscs, mustard, nuts, peanuts, sesame, soya which are prescribed in allergens legislation

Keep chilled and consume by use by date on label on the back of the box.
FREEZING: *Alternatively freeze before use by date. The pasta can be cooked from frozen, for 4-5 minutes. The butter can also be cooked from frozen, heat until steaming*

NET WEIGHT: 234g

NUTRITION Per 100g

Energy **964kJ**
Calories **232kcal**
Fat **13.2g**
Of which saturates **7.7g**
Carbohydrates **18.1g**
Of which sugars **1.3g**
Protein **9.5g**
Salt **1.9g**

541kcal per serving

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U

Chocolate & Ricotta Dessert Triangoli with a Hazelnut Crumb

single
portion**PASTA**
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HOW TO COOK

1. Melt the butter in a frying pan over a medium heat. Add the pasta directly to the hot butter and fry for 3 minutes, gently coaxing the triangoli around the pan with a spoon or spatula until the pieces begin to evenly brown and crisp up on both sides.
2. Plate and sprinkle with the hazelnut crumb.

Serve immediately. *Buon appetito!*



INGREDIENTS (allergens in bold capitals)

Chocolate Triangoli (83%) (Filling (Ricotta Cheese (41%) (Cow's **MILK**, Cream (**MILK**), Salt, Acidity Regulator: Lactic Acid), Nutella® (19%) (Sugar, Palm Oil, Hazelnuts (**NUTS**), Skimmed **MILK** Powder, Cocoa Powder (7%), Emulsifier: Lecithin (**SOYA**), Vanillin), Pasta (Durum **WHEAT** Semolina, **WHEAT** Flour "00", **EGG**, Cocoa Powder), Rice Flour), Butter (**MILK**), Hazelnuts (**NUTS**))

Whilst we take all reasonable precautions to prevent cross-contamination, this dish may also contain traces of celery, crustacean, fish, lupin, molluscs, mustard, peanuts, sesame, sulphites which are prescribed in allergens legislation.

STORAGE *Keep chilled and consume by use by date on label on the back of the box. FREEZING: Alternatively freeze before use by date. The pasta can be cooked from frozen, for 4-5 minutes. The butter can also be cooked from frozen, heat until steaming.*

NET WEIGHT: 240g

NUTRITION Per 100g

Energy	1451kJ
Calories	348kcal
Fat	21.7g
<i>Of which saturates</i>	11.3g
Carbohydrates	28.4g
<i>Of which sugars</i>	11.6g
Protein	8.7g
Salt	0.37g

790kcal per serving

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Lemon & Mozzarella Ravioli with a Sage Butter Sauce

single
portion



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HOW TO COOK

1. Bring a large saucepan of water to the boil. Salt the water (around ½tbsp per litre).
2. Cook the pasta in the boiling water for 2-3 minutes. Stir regularly to prevent sticking.
3. Whilst the pasta cooks, put the butter in a pan and heat gently until steaming, then turn off the heat.
4. Lift the pasta out of the water and transfer to the butter, toss gently to coat.
5. Sprinkle over the grated cheese.

Serve immediately. *Buon appetito!*



INGREDIENTS (allergens in bold capitals)

Lemon & Mozzarella Ravioli (88%) (Filling (Ricotta Cheese (**MILK**, Cream (**MILK**), Salt, Acidity Regulator; Lactic Acid), Buffalo Mozzarella (6%) (Buffalo **MILK** (97%), Whey (**MILK**), Salt, Microbial Rennet), Vegetarian Matured Cheese (Cow's **MILK**, Salt, Microbial Rennet), Natural Thickener (Potato flakes, Corn Starch, Rice Cream, Vegetable Fibres (Carrot & Bamboo)), Salt, Lemon Zest, Black Pepper), Pasta (Durum **WHEAT** Semola, Soft **WHEAT** Flour, Pasteurised **EGG**), Rice Flour), Sage Butter (9%) (Butter (**MILK**, Sage), Vegetarian Italian Grated Cheese (**MILK**, Salt, Vegetarian Rennet, **EGG** Lysozyme)

Whilst we take all reasonable precautions to prevent cross-contamination, this dish may also contain traces of celery, crustacean, fish, lupin, molluscs, mustard, nuts, peanuts, sesame, soya, sulphites which are prescribed in allergens legislation.

STORAGE *Keep chilled and consume by use by date on label on the back of the box. **FREEZING**: Alternatively freeze before use by date. The pasta can be cooked from frozen, for 4-5 minutes. The butter can also be cooked from frozen, heat until steaming.*

NET WEIGHT: 228g

NUTRITION Per 100g

Energy	1256kJ
Calories	301kcal
Fat	19.7g
<i>Of which saturates</i>	12.7g
Carbohydrates	19.5g
<i>Of which sugars</i>	1.8g
Protein	11.7g
Salt	1.1g

687kcal per serving

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G

Martina's Sardinian Lamb Ragù with Fresh Conchiglie

single
portion**PASTA**
EVANGELISTS

HOW TO COOK

1. Bring a large saucepan of water to the boil. Salt the water (around ½tbsp per litre).
2. Cook the pasta in the boiling water for 2-3 minutes. Stir regularly to prevent sticking.
3. Whilst the pasta cooks, put the sauce in a pan and add 1tbsp (15ml) of the boiling pasta cooking water. Take care to ensure you squeeze all the sauce from the pouch. Gently heat until steaming and then turn off the heat.
4. Lift the pasta out of the water and transfer to the sauce, toss gently to coat and cook for an extra minute.
5. Sprinkle over the cheese.

Serve immediately. *Buon appetito!*



INGREDIENTS (allergens in bold capitals)

Conchiglie (49%) (Durum **WHEAT** Semola, **WHEAT** Flour, **EGG**, Water, Rice Flour), Lamb Shoulder Ragù (49%) (Tomato, Lamb Shoulder (Origin: UK) (33%), Water, Onion, Carrot, **CELERY**, Red Wine (contains **SULPHITES**), Extra Virgin Olive Oil, Salt, Garlic, Sugar, Mint, Lamb Stock (contains **CELERY** Seeds), Black Pepper, Bay Leaves), Vegetarian Italian Grated Cheese (**MILK**, Salt, Rennet (Microbial Coagulant), **EGG** Lysozyme)

Whilst we take all reasonable precautions to prevent cross-contamination, this dish may also contain traces of crustacean, fish, lupin, molluscs, mustard, nuts, peanuts, sesame, soya which are prescribed in allergens legislation.

STORAGE *Keep chilled and consume by use by date on label on the back of the box. FREEZING: Alternatively freeze before use by date. The pasta can be cooked from frozen, for 4-5 minutes. The butter can also be cooked from frozen, heat until steaming.*

NET WEIGHT: 368g

NUTRITION Per 100g

Energy	846kJ
Calories	202kcal
Fat	5.6g
<i>Of which saturates</i>	2.4g
Carbohydrates	29.1g
<i>Of which sugars</i>	3.2g
Protein	8.7g
Salt	0.5g

745kcal per serving

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H

"Carbonara of Dreams"

with Fresh Bucatini & Crispy Pancetta

single
portionPASTA
EVANGELISTS

HOW TO COOK

1. Bring a large saucepan of water to the boil. Salt the water (around ½tbsp per litre).
2. Cook the pasta in the boiling water for 3 minutes. Stir regularly to prevent sticking.
3. Whilst the pasta cooks, pan-fry the pancetta on a medium-high heat. Once crispy, transfer the pasta to the pan and toss gently to mix with the pancetta, cook for 1 further minute.
4. Take the pan off the hob, allow it to rest for 1 minute and then add the sauce along with 2tbsp (30ml) of the boiling pasta cooking water. Turn the heat back on and warm through for a few seconds until the pasta and sauce are steaming.
5. Sprinkle over the cheese.

Serve immediately. *Buon appetito!*



INGREDIENTS (allergens in bold capitals)

Bucatini (48%) (Durum **WHEAT** Semola, **WHEAT** Flour, **EGG**, Rice Flour), Carbonara (38%) (Single Cream (**MILK**), Grana Padano Cheese (**MILK**, Salt, Rennet, **EGG** Lysozyme), **EGG** Yolk (17%), Water, Salt, Black Pepper, Turmeric), Pancetta (12%) (Pork (Origin: Italy) (97%), Salt, Dextrose, White Pepper, Flavouring, Antioxidant: Sodium Ascorbate, Preservatives: Potassium Nitrate, Sodium Nitrite), Vegetarian Italian Grated Cheese (**MILK**, Salt, Rennet (Microbial Coagulant), **EGG** Lysozyme)

Whilst we take all reasonable precautions to prevent cross-contamination, this dish may also contain traces of celery, crustacean, fish, lupin, molluscs, mustard, nuts, peanuts, sesame, soya, sulphites which are prescribed in allergens legislation.

STORAGE *Keep chilled and consume by use by date on label on the back of the box. FREEZING: Alternatively freeze before use by date. The pasta can be cooked from frozen, for 3-4 minutes. The sauce and pancetta should be defrosted in the fridge overnight before cooking*

NET WEIGHT: 373g

NUTRITION Per 100g

Energy	1088kJ
Calories	261kcal
Fat	11.5g
<i>Of which saturates</i>	5.4g
Carbohydrates	28.7g
<i>Of which sugars</i>	2.1g
Protein	10.5g
Salt	1.3g

933kcal per serving

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I

Fettuccine

with Spicy 'Nduja Sausage, Lemon and Mascarpone

single
portionPASTA
EVANGELISTS

HOW TO COOK

1. Bring a large saucepan of water to the boil. Salt the water (around ½tbsp per litre).
2. Cook the pasta in the boiling water for 2-3 minutes. Stir regularly to prevent sticking.
3. Whilst the pasta cooks, put the sauce in a pan and add 1tbsp (15ml) of the boiling pasta cooking water. Take care to ensure you squeeze all the sauce from the pouch. Gently heat until steaming and then turn off the heat.
4. Lift the pasta out of the water and transfer to the sauce, toss gently to coat and cook for an extra minute.
5. Sprinkle over the cheese.

Serve immediately. *Buon appetito!*

INGREDIENTS (allergens in bold capitals)

Fettuccine (50%) (Durum **WHEAT** Semola, **WHEAT** Flour, Free Range Pasteurised **EGG**, Water, Rice Flour), 'Nduja Sausage, Lemon & Mascarpone Sauce (48%) (Tomato, Pork Sausage (20%) (Pork (Origin: Denmark), White Wine (**SULPHITES**), Garlic, Salt, Pepper), White Wine (**SULPHITES**), Mascarpone Cheese (6%) (**MILK**, Acidity Regulator: Citric Acid), 'Nduja (6%) (Pork (Origin: Italy), Chilli Pepper, Salt), Water, Onion, Carrot, Extra Virgin Olive Oil, Salt, Garlic, Sugar, Lemon Zest (0.1%), Black Pepper), Vegetarian Italian Grated Cheese (**MILK**, Salt, Rennet (Microbial Coagulant), **EGG** Lysozyme)

Whilst we take all reasonable precautions to prevent cross-contamination, this dish may also contain traces of celery, crustacean, fish, lupin, molluscs, mustard, nuts, peanuts, sesame, soya which are prescribed in allergens legislation.

STORAGE Keep chilled and consume by use by date on label.

FREEZING: Alternatively freeze before use by date. The pasta can be cooked from frozen, for 3-4 minutes. The sauce should be defrosted in the fridge overnight before cooking.

NET WEIGHT: 363g

NUTRITION Per 100g

Energy	1164kJ
Calories	278kcal
Fat	10.5g
<i>Of which saturates</i>	4.4g
Carbohydrates	34.7g
<i>Of which sugars</i>	7.0g
Protein	9.6g
Salt	0.8g

997kcal per serving

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L

Pappardelle with a Wild Mushroom Sauce

single
portion**PASTA**
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HOW TO COOK

1. Bring a large saucepan of water to the boil. Salt the water (around ½tbsp per litre).
2. Cook the pasta in the boiling water for 2-3 minutes. Stir regularly to prevent sticking.
3. Whilst the pasta cooks, put the sauce in a pan and add 1tbsp (15ml) of the boiling pasta cooking water. Take care to ensure you squeeze all the sauce from the pouch. Gently heat until steaming and then turn off the heat.
4. Lift the pasta out of the water and transfer to the sauce, toss gently to coat and cook for an extra minute.
5. Sprinkle over the cheese.

Serve immediately. *Buon appetito!*



INGREDIENTS (allergens in bold capitals)

Wild Mushroom Sauce (50%) (Mixed Mushrooms (32%) (Chestnut, Porcini, Oyster, Shiitake, Button), Water, Double Cream (**MILK**), Corn Flour, Tomato, Onion, Carrot, **CELERY**, Extra Virgin Olive Oil, Butter (**MILK**), Salt, Garlic, Rosemary, Porcini Stock, Bay Leaves), Pappardelle (48%) (Durum **WHEAT** Semola, **WHEAT** Flour, Free Range Pasteurised **EGG**, Water, Rice Flour), Vegetarian Italian Grated Cheese (**MILK**, Salt, Rennet (Microbial Coagulant), **EGG** Lysozyme)

Whilst we take all reasonable precautions to prevent cross-contamination, this dish may also contain traces of crustacean, fish, lupin, molluscs, mustard, nuts, peanuts, sesame, soya, sulphites which are prescribed in allergens legislation.

STORAGE *Keep chilled and consume by use by date on label on the back of the box. FREEZING: Alternatively freeze before use by date. The pasta can be cooked from frozen, for 3-4 minutes. The sauce should be defrosted in the fridge overnight before cooking.*

NET WEIGHT: 353g

NUTRITION Per 100g

Energy	845kJ
Calories	202kcal
Fat	6.8g
<i>Of which saturates</i>	3.5g
Carbohydrates	29.3g
<i>Of which sugars</i>	2.5g
Protein	6.1g
Salt	0.5g

713kcal per serving

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N

Rigatoni with a Datterini Tomato & Mascarpone Sauce

single
portion

PASTA
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HOW TO COOK

1. Bring a large saucepan of water to the boil. Salt the water (around ½tbsp per litre).
2. Cook the pasta in the boiling water for 2-3 minutes. Stir regularly to prevent sticking.
3. Whilst the pasta cooks, put the sauce in a pan and add 1tbsp (15ml) of the boiling pasta cooking water. Take care to ensure you squeeze all the sauce from the pouch. Gently heat until steaming and then turn off the heat.
4. Lift the pasta out of the water and transfer to the sauce, toss gently to coat and cook for an extra minute.
5. Sprinkle over the cheese.

Serve immediately. *Buon appetito!*



INGREDIENTS (allergens in bold capitals)

Rigatoni (50%) (Durum **WHEAT** Semola, **WHEAT** Flour, **EGG**, Water, Rice Flour), Datterini Tomato & Mascarpone Sauce (47%) (Tomatoes Datterini (72%), Mascarpone Cheese (8%) (Pasteurised Cow's **MILK**, Cream (**MILK**), Salt, Acidity Regulator; Citric Acid), Water, Onion, Carrot, Extra Virgin Olive Oil, Basil, Salt, Garlic, Sugar, Black Pepper, Vegetarian Grated Cheese (**MILK**, Salt, Vegetarian Rennet, **EGG** Lysozyme)

Whilst we take all reasonable precautions to prevent cross-contamination, this dish may also contain traces of celery, crustacean, fish, lupin, molluscs, mustard, nuts, peanuts, sesame, soya, sulphites which are prescribed in allergens legislation.

STORAGE Keep chilled and consume by use by date on label.

FREEZING: Alternatively freeze before use by date. The pasta can be cooked from frozen, for 3-4 minutes. The sauce should be defrosted in the fridge overnight before cooking.

NET WEIGHT: 358g

NUTRITION Per 100g

Energy	896kJ
Calories	215kcal
Fat	7.7g
<i>Of which saturates</i>	4.4g
Carbohydrates	29.9g
<i>Of which sugars</i>	3.4g
Protein	6.4g
Salt	0.14g

769kcal per serving

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O

Tuscany's Famous Wild Boar Ragù with Fresh Pappardelle

single
portion**PASTA**
EVANGELISTS

HOW TO COOK

1. Bring a large saucepan of water to the boil. Salt the water (around ½tbsp per litre).
2. Cook the pasta in the boiling water for 2-3 minutes. Stir regularly to prevent sticking.
3. Whilst the pasta cooks, put the sauce in a pan and add 1tbsp (15ml) of the boiling pasta cooking water. Take care to ensure you squeeze all the sauce from the pouch. Gently heat until steaming and then turn off the heat.
4. Lift the pasta out of the water and transfer to the sauce, toss gently to coat and cook for an extra minute.
5. Sprinkle over the cheese.

Serve immediately. *Buon appetito!*



INGREDIENTS (allergens in bold capitals)

Wild Boar Ragù (51%) (Tomatoes, Pork (Origin: UK) (17%), Wild Boar (Origin: Spain) (12%), Water, Onion, **CELERY**, Carrot, Red Wine (**SULPHITES**), Salt, Extra Virgin Olive Oil, Garlic, Sugar, Chicken Stock (contains **CELERY** Seeds), Black Pepper, Bay Leaves), Pappardelle (47%) (Durum **WHEAT** Semola, **WHEAT** Flour, **EGG**, Water, Rice Flour), Vegetarian Italian Grated Cheese (**MILK**, Salt, Rennet (Microbial Coagulant), **EGG** Lysozyme)

Whilst we take all reasonable precautions to prevent cross-contamination, this dish may also contain traces of crustacean, fish, lupin, molluscs, mustard, nuts, peanuts, sesame, soya which are prescribed in allergens legislation.

STORAGE Keep chilled and consume by use by date on label on the back of the box. **FREEZING:** Alternatively freeze before use by date. The pasta can be cooked from frozen, for 3-4 minutes. The sauce should be defrosted in the fridge overnight before cooking.

NET WEIGHT: 363g

NUTRITION Per 100g

Energy	870kJ
Calories	208kcal
Fat	5.8g
<i>Of which saturates</i>	1.8g
Carbohydrates	27.6g
<i>Of which sugars</i>	2.4g
Protein	10.0g
Salt	0.4g

744kcal per serving

USE BY DATE

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230 York Way, London N7 9AG
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P

Mafalde with Beef Shin & Barolo Wine Ragù

single
portion**PASTA**
EVANGELISTS

HOW TO COOK

1. Bring a large saucepan of water to the boil. Salt the water (around ½tbsp per litre).
2. Cook the pasta in the boiling water for 2-3 minutes. Stir regularly to prevent sticking.
3. Whilst the pasta cooks, put the sauce in a pan and add 1tbsp (15ml) of the boiling pasta cooking water. Take care to ensure you squeeze all the sauce from the pouch. Gently heat until steaming and then turn off the heat.
4. Lift the pasta out of the water and transfer to the sauce, toss gently to coat and cook for an extra minute.
5. Sprinkle over the cheese.

Serve immediately. *Buon appetito!*



INGREDIENTS (allergens in bold capitals)

Mafalde (49%) (Durum **WHEAT** Semola, **WHEAT** Flour, **EGG**, Water, Rice Flour), Beef & Barolo Ragù (49%) (Tomatoes, Beef Shin (26%) (Origin: Republic of Ireland), Beef Stock (contains **CELERY** Seeds), Onion, Carrot, **CELERY**, Barolo Wine (1%) (**SULPHITES**), Extra Virgin Olive Oil, Salt, Garlic, Sugar, Bay Leaf, Black Pepper), Vegetarian Italian Grated Cheese (**MILK**, Salt, Rennet (Microbial Coagulant), **EGG** Lysozyme)

Whilst we take all reasonable precautions to prevent cross-contamination, this dish may also contain traces of crustacean, fish, lupin, molluscs, mustard, nuts, peanuts, sesame, soya which are prescribed in allergens legislation.

STORAGE *Keep chilled and consume by use by date on label on the back of the box. FREEZING: Alternatively freeze before use by date. The pasta can be cooked from frozen, for 3-4 minutes. The sauce should be defrosted in the fridge overnight before cooking.*

NET WEIGHT: 368g

NUTRITION Per 100g

Energy	786kJ
Calories	188kcal
Fat	3.4g
<i>Of which saturates</i>	1.3g
Carbohydrates	29.5g
<i>Of which sugars</i>	3.6g
Protein	9.7g
Salt	0.5g

691kcal per serving

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R

Sicily's Famous Fennel Sausage Sauce with Rigatoni

single
portion

PASTA
EVANGELISTS

HOW TO COOK

1. Bring a large saucepan of water to the boil. Salt the water (around ½tbsp per litre).
2. Cook the pasta in the boiling water for 2-3 minutes. Stir regularly to prevent sticking.
3. Whilst the pasta cooks, put the sauce in a pan and add 1tbsp (15ml) of the boiling pasta cooking water. Take care to ensure you squeeze all the sauce from the pouch. Gently heat until steaming and then turn off the heat.
4. Lift the pasta out of the water and transfer to the sauce, toss gently to coat and cook for an extra minute.
5. Sprinkle over the cheese.

Serve immediately. *Buon appetito!*



INGREDIENTS (allergens in bold capitals)

Rigatoni (52%) (Durum **WHEAT** Semola, **WHEAT** Flour, **EGG**, Water, Rice Flour), Sausage and Fennel Sauce (46%) (Pork Sausage (46%) (Pork (Origin: Denmark), White Wine (**SULPHITES**), Garlic, Salt, Pepper), Cream (**MILK**), Onion, Water, Fennel (6%), Chicken Stock (contains **CELERY** Seeds), White Wine (**SULPHITES**), Extra Virgin Olive Oil, Salt, Garlic, Fennel Seeds, Fresh Chilli, Black Pepper), Vegetarian Italian Grated Cheese (**MILK**, Salt, Rennet (Microbial Coagulant), **EGG** Lysozyme)

Whilst we take all reasonable precautions to prevent cross-contamination, this dish may also contain traces of crustacean, fish, lupin, molluscs, mustard, nuts, peanuts, sesame, soya which are prescribed in allergens legislation.

STORAGE Keep chilled and consume by use by date on label on the back of the box. **FREEZING:** Alternatively freeze before use by date. The pasta can be cooked from frozen, for 3-4 minutes. The sauce should be defrosted in the fridge overnight before cooking.

NET WEIGHT: 348g

NUTRITION Per 100g

Energy	1105kJ
Calories	265kcal
Fat	11.1g
<i>Of which saturates</i>	4.4g
Carbohydrates	31.8g
<i>Of which sugars</i>	3.0g
Protein	9.0g
Salt	0.4g

922kcal per serving

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S

Pici
with a Fresh Datterini Tomato Sauce

single
portion

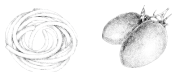


PASTA
EVANGELISTS

HOW TO COOK

1. Bring a large saucepan of water to the boil. Salt the water (around ½tbsp per litre).
2. Cook the pasta in the boiling water for 2-3 minutes. Stir regularly to prevent sticking.
3. Whilst the pasta cooks, put the sauce in a pan and add 1tbsp (15ml) of the boiling pasta cooking water. Take care to ensure you squeeze all the sauce from the pouch. Gently heat until steaming and then turn off the heat.
4. Lift the pasta out of the water and transfer to the sauce, toss gently to coat and cook for an extra minute.
5. Sprinkle over the basil leaves.

Serve immediately. *Buon appetito!*



INGREDIENTS (allergens in bold capitals)

Pici (51%) (Durum **WHEAT** Semolina, Water, Rice Flour), Datterini Tomato Sauce (48%) (Datterini Tomatoes (41%), Plum Tomatoes, Chopped Tomatoes (Tomatoes, Tomato Juice, Acidity Regulator: Citric Acid), Carrot, Onion, **CELERY**, Extra Virgin Olive Oil, Garlic, Salt, Basil, Black Pepper, Sugar, Bay Leaf), Basil
Whilst we take all reasonable precautions to prevent cross-contamination, this dish may also contain traces of celery, crustacean, egg, fish, lupin, molluscs, mustard, nuts, peanuts, sesame, soya, sulphites which are prescribed in allergens legislation.

STORAGE *Keep chilled and consume by use by date on label on the back of the box. FREEZING: Alternatively freeze before use by date. The pasta can be cooked from frozen, for 3-4 minutes. The sauce should be defrosted in the fridge overnight before cooking.*

NET WEIGHT: 351g

NUTRITION Per 100g

Energy	612kJ
Calories	146kcal
Fat	1.1g
<i>Of which saturates</i>	0.1g
Carbohydrates	28.4g
<i>Of which sugars</i>	2.8g
Protein	5.4g
Salt	0.4g

513kcal per serving

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T

Buckwheat Tagliatelle with Beef Ragù alla Bolognese

single
portion**PASTA**
EVANGELISTS

HOW TO COOK

1. Bring a large saucepan of water to the boil. Salt the water (around ½tbsp per litre).
2. Cook the pasta in the boiling water for 2 minutes. Stir regularly to prevent sticking.
3. Whilst the pasta cooks, put the sauce in a pan and add 1tbsp (15ml) of the boiling pasta cooking water. Take care to ensure you squeeze all the sauce from the pouch. Gently heat until steaming and then turn off the heat.
4. Lift the pasta out of the water and transfer to the sauce, toss gently to coat and cook for an extra minute.
5. Sprinkle over the cheese.

Serve immediately. *Buon appetito!*



INGREDIENTS (allergens in bold capitals)

Gluten-Free Tagliatelle (52%) (Buckwheat Flour, Maize Flour, Potato Starch, Water, Sorghum Flour, Sunflower Oil, Tapioca Starch, White Rice Flour, Xanthan Gum), Bolognese Ragù (46%) (Tomatoes, Minced Beef (Origin: Ireland) (19%), Water, Onion, Carrot, **CELERY**, Red Wine (**SULPHITES**), Salt, Garlic, Extra Virgin Olive Oil, Sugar, Black Pepper, Bay Leaves), Vegetarian Italian Grated Cheese (**MILK**, Salt, Rennet (Microbial Coagulant), **EGG** Lysozyme)

Whilst we take all reasonable precautions to prevent cross-contamination, this dish may also contain traces of crustacean, fish, gluten, lupin, molluscs, mustard, nuts, peanuts, sesame, soya which are prescribed in allergens legislation.

STORAGE Keep chilled and consume by use by date on label on the back of the box. **FREEZING:** Alternatively freeze before use by date. The pasta can be cooked from frozen, for 3-4 minutes. The sauce should be defrosted in the fridge overnight before cooking.

NET WEIGHT: 348g

NUTRITION Per 100g

Energy	760kJ
Calories	182kcal
Fat	7.9g
<i>Of which saturates</i>	3.1g
Carbohydrates	15.0g
<i>Of which sugars</i>	2.4g
Protein	11.7g
Salt	0.9g

633kcal per serving

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A

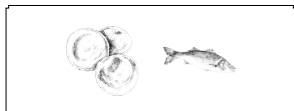
Salt Cod & Squid Ink Ravioloni with Parsley Butter & Capers

single
portion**PASTA**
EVANGELISTS

HOW TO COOK

1. Bring a large saucepan of water to the boil. Salt the water (around ½tbsp per litre).
2. Cook the pasta in the boiling water for 2-3 minutes. Stir regularly to prevent sticking.
3. Whilst the pasta cooks, put the butter in a pan and heat gently until steaming, then turn off the heat.
4. Lift the pasta out of the water and transfer to the butter, toss gently to coat.
5. Wash the capers well in water to remove the salt, sprinkle over the pasta.

Serve immediately. *Buon appetito!*



INGREDIENTS (allergens in bold capitals)

Salt Cod & Squid Ink Ravioloni (87%) (Filling (Salted Cod (21%) (**FISH**) (Origin: Northeast Pacific Ocean or North Western Ocean), Pangasius (Pangasius Fillet (17%) (**FISH**) (Origin: Vietnam), Water, Acidity Regulator: E330, E331, Stabiliser: E451(i)), Mascarpone Cheese (**MILK**, Cream (**MILK**), Salt, Acidity Regulator: Lactic Acid), Natural Thickener (Potato Flakes (Potatoes, Emulsifier: E471), Starch (Corn), Rice Cream, Vegetable Fibres (Carrot/Bamboo)), Onion, Butter (**MILK**), Salt, White Wine (**SULPHITES**), Garlic, Parsley, Black Pepper), Pasta (Durum **WHEAT** Semolina, **WHEAT** Flour "00", Water, Black Squid Ink Powder (**MOLLUSC**)), Rice Flour), Parsley Butter (9%) (Butter (**MILK**), Parsley), Capers (Capers, Salt)

Whilst we take all reasonable precautions to prevent cross-contamination, this dish may also contain traces of celery, crustacean, egg, lupin, mustard, nuts, peanuts, sesame, soya which are prescribed in allergens legislation.

STORAGE *Keep chilled and consume by use by date on label on the back of the box. FREEZING: Alternatively freeze before use by date. The pasta can be cooked from frozen, for 4-5 minutes. The butter can also be cooked from frozen, heat until steaming*

NET WEIGHT: 229g

NUTRITION Per 100g

Energy	1440kJ
Calories	345kcal
Fat	24.0g
<i>Of which saturates</i>	14.1g
Carbohydrates	23.2g
<i>Of which sugars</i>	1.4g
Protein	9.3g
Salt	0.57g

784kcal per serving

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B

Fresh Asparagus & Pecorino Ravioloni with a Thyme Butter Sauce

single
portion

PASTA
EVANGELISTS

HOW TO COOK

1. Bring a large saucepan of water to the boil. Salt the water (around ½tbsp per litre).
2. Cook the pasta in the boiling water for 2-3 minutes. Stir regularly to prevent sticking.
3. Whilst the pasta cooks, put the butter in a pan and heat gently until steaming, then turn off the heat.
4. Lift the pasta out of the water and transfer to the butter, toss gently to coat.
5. Sprinkle over the grated cheese.

Serve immediately. *Buon appetito!*

INGREDIENTS (allergens in bold capitals)

Asparagus & Pecorino Ravioloni (88%) Filling (Asparagus (41%), Ricotta Cheese (**MILK**, Cream (**MILK**), Salt, Acidity Regulator: Lactic Acid), Mascarpone Cheese (**MILK**, Cream (**MILK**), Acidity Regulator: Citric Acid), Pecorino Cheese (1%) (Sheep's **MILK**, Salt, Rennet), Onion, Butter (**MILK**), Natural Thickener (Potato Flakes (Potatoes, Emulsifier: E471), Starch, Rice Cream, Vegetable Fibres (Carrot/Bamboo)), Salt, Garlic, Black Pepper, Asparagus Powder), (Pasta (Durum **WHEAT** Semolina, **WHEAT** Flour "00", Spinach Powder), Rice Flour), Thyme Butter (9%) (Butter (**MILK**), Thyme), Vegetarian Italian Grated Cheese (**MILK**, Salt, Rennet (Microbial Coagulant), **EGG** Lysozyme). *Whilst we take all reasonable precautions to prevent cross-contamination, this dish may also contain traces of celery, crustacean, fish, lupin, molluscs, mustard, nuts, peanuts, sesame, soya, sulphites which are prescribed in allergens legislation.*

STORAGE Keep chilled and consume by use by date on label on the back of the box. **FREEZING:** Alternatively freeze before use by date. The pasta can be cooked from frozen, for 4-5 minutes. The butter can also be cooked from frozen, heat until steaming.

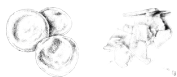
NET WEIGHT: 228g

NUTRITION Per 100g

Energy	1132kJ
Calories	272kcal
Fat	17.3g
<i>Of which saturates</i>	9.7g
Carbohydrates	21.5g
<i>Of which sugars</i>	2.4g
Protein	7.0g
Salt	1.1g

617kcal per serving

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C

Squash, Speck Ham & Provola Mezzelune with Sage Butter Sauce

single
portion

PASTA
EVANGELISTS

HOW TO COOK

1. Bring a large saucepan of water to the boil. Salt the water (around ½tbsp per litre).
2. Cook the pasta in the boiling water for 2-3 minutes. Stir regularly to prevent sticking.
3. Whilst the pasta cooks, put the butter in a pan and heat gently until steaming, then turn off the heat.
4. Lift the pasta out of the water and transfer to the butter, toss gently to coat.
5. Sprinkle over the hazelnuts.

Serve immediately. *Buon appetito!*



INGREDIENTS (allergens in bold capitals)

Squash, Speck & Provola Mezzelune (88%) (Filling (Butternut Squash (40%), Ricotta Cheese (**MILK**), Cream (**MILK**), Salt, Acidity Regulator: Lactic Acid), Speck (2%) (Pork Meat (Meat Origin: EU), Salt, Spices, Sugar, Natural Flavourings, Antioxidant: E301, Smoked Scamorza (1.6%) (**MILK**, Salt, Rennet), Onions, Butter (**MILK**), Grana Padano (**MILK**, Salt, Rennet, Preservative: **EGG** Lysozyme), Garlic, Salt, Black Pepper, Thyme), Fresh Pasta (Durum **WHEAT** Semola, **WHEAT** Flour, **EGG**), Rice Flour), Sage Butter (9%) (Butter (**MILK**), Sage), Vegetarian Italian Grated Cheese (**MILK**, Salt, Rennet (Microbial Coagulant), **EGG** Lysozyme)

Whilst we take all reasonable precautions to prevent cross-contamination, this dish may also contain traces of celery, crustacean, fish, lupin, molluscs, mustard, nuts, peanuts, sesame, soya, sulphites which are prescribed in allergens legislation.

STORAGE Keep chilled and consume by use by date on label on the back of the box. **FREEZING:** Alternatively freeze before use by date. The pasta can be cooked from frozen, for 4-5 minutes. The butter can also be cooked from frozen, heat until steaming.

NET WEIGHT: 228g

NUTRITION Per 100g

Energy	1210kJ
Calories	241kcal
Fat	14.1g
<i>Of which saturates</i>	8.4g
Carbohydrates	19.7g
<i>Of which sugars</i>	1.5g
Protein	9.2g
Salt	0.7g

549kcal per serving

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D

Malloreddus with Semi-Dried Tomato Pesto and Toasted Almonds

single
portion

PASTA
EVANGELISTS

HOW TO COOK

1. Bring a large saucepan of water to the boil. Salt the water (around ½tbsp per litre).
2. Cook the pasta in the boiling water for 2-3 minutes. Stir regularly to prevent sticking.
3. Whilst the pasta cooks, put the pesto in a large bowl. Take care to ensure you squeeze all the sauce from the pouch. Add 2tbsp (30ml) of the boiling cooking water to the pesto and mix together.
4. In a dry frying pan lightly toast the almonds until they begin to brown. Be careful not to burn them. Rinse the basil leaves in cold water.
5. Once cooked, transfer the pasta to the pesto. Toss gently to coat.
6. Sprinkle over the toasted almonds and the basil.

Serve immediately. *Buon appetito!*



INGREDIENTS (allergens in bold capitals)

Malloreddus Durum Wheat Pasta (69%) (Durum **WHEAT** Semolina, Water, Rice Flour), Sundried Tomato Pesto (29%) (Semi Dried Tomatoes (75%), Extra Virgin Olive Oil, Almonds (**NUTS**), Fresh Basil, Salt), Almonds (**NUTS**), Basil

Whilst we take all reasonable precautions to prevent cross-contamination, this dish may also contain traces of celery, crustacean, egg, fish, lupin, milk, molluscs, mustard, peanuts, sesame, soya, sulphites which are prescribed in allergens legislation.

STORAGE *Keep chilled and consume by use by date on label on the back of the box. FREEZING: Alternatively freeze before use by date. The pasta can be cooked from frozen, for 3-4 minutes. The sauce should be defrosted in the fridge overnight before cooking.*

NET WEIGHT: 231g

NUTRITION Per 100g

Energy	1235kJ
Calories	296kcal
Fat	8.4g
<i>Of which saturates</i>	1.0g
Carbohydrates	44.3g
<i>Of which sugars</i>	8.9g
Protein	10.2g
Salt	0.2g

776kcal per serving

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E

Lobster, Crab & Prawn Tortelloni with Tarragon Butter and Fresh Samphire

single
portion

PASTA
EVANGELISTS

HOW TO COOK

1. Bring a large saucepan of water to the boil. Salt the water (around ½tbsp per litre).
2. Cook the pasta in the boiling water for 2-3 minutes. Stir regularly to prevent sticking.
3. Whilst the pasta cooks, put the butter and samphire in a pan and heat gently until steaming, then turn off the heat.
4. Lift the pasta out of the water and transfer to the butter, toss gently to coat.
5. Sprinkle over the lemon pangrattato.

Serve immediately. *Buon appetito!*



INGREDIENTS (allergens in bold capitals)

Lobster, Prawn and Crab Tortelloni (85%) (Filling (Mascarpone Cheese (Pasteurised Cow's **MILK**, Cream (**MILK**), Salt, Acidity Regulator ; Lactic Acid), Peeled Prawns (10%) (Farmed in India) (**CRUSTACEAN**), Crab Meat (7%) (Origin: Indonesia) (**CRUSTACEAN**), Lobster (7%) (Origin: Canada) (**CRUSTACEAN**), Butter (**MILK**), Onions, Potato Flakes, White Wine (**SULPHITES**), Garlic, Salt, Parsley, Fresh Chilli Pepper, White Pepper), Pasta (Durum **WHEAT** Semolina, **WHEAT** Flour "00", **EGG**, Rice Flour), Tarragon Butter (9%) (Butter (**MILK**), Tarragon), Samphire, Lemon Pangrattato (Breadcrumbs (**WHEAT** Flour, Water, Yeast, Extra Virgin Olive Oil, Salt, Ethylalcohol, **WHEAT** Gluten, Malted **WHEAT** Flour, Dehydrated Deactivated **RYE** Sourdough), Extra Virgin Olive Oil, Lemon Zest, Salt, Black Pepper)

Whilst we take all reasonable precautions to prevent cross-contamination, this dish may also contain traces of celery, fish, lupin, molluscs, mustard, nuts, peanuts, sesame, soya which are prescribed in allergens legislation.

STORAGE Keep chilled and consume by use by date on label on the back of the box. **FREEZING:** Alternatively freeze before use by date. The pasta can be cooked from frozen, for 4-5 minutes. The butter can also be cooked from frozen, heat until steaming.

NET WEIGHT: 234g

NUTRITION Per 100g

Energy	1425kJ
Calories	342kcal
Fat	12.3g
<i>Of which saturates</i>	8.8g
Carbohydrates	11.2g
<i>Of which sugars</i>	1.8g
Protein	7.5g
Salt	0.7g

789kcal per serving

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F

Fresh Basil Pesto & Pine Nuts with Mafalde

single
portion

PASTA
EVANGELISTS

HOW TO COOK

1. Bring a large saucepan of water to the boil. Salt the water (around ½tbsp per litre).
2. Cook the pasta in the boiling water for 2-3 minutes until 'al-dente'. Stir regularly to prevent sticking.
3. Whilst the pasta cooks, put the pesto in a large bowl. Take care to ensure you squeeze all the sauce from the pouch. Add 2 tbsp (30ml) of the boiling cooking water to the pesto and mix together.
4. Once cooked, use tongs to transfer the pasta to the pesto. Toss gently to coat.
5. Sprinkle over the pine nuts and grated cheese.

Serve immediately. *Buon appetito!*



INGREDIENTS (allergens in bold capitals)

Mafalde (67%) (Durum **WHEAT** Semola, **WHEAT** Flour, **EGG**, Water, Rice Flour), Pesto alla Genovese (28%) (Extra Virgin Olive Oil, Basil (27%), Pine Nuts, Parmigiano Reggiano PDO Cheese (**MILK**, Salt, Animal Rennet), Pecorino Cheese (**MILK**, Salt, Animal Rennet), Garlic, Salt, Black Pepper), Vegetarian Italian Grated Cheese (**MILK**, Salt, Rennet (Microbial Coagulant), **EGG** Lysozyme), Pine Nuts

ALLERGENS *Whilst we take all reasonable precautions to prevent cross-contamination, this dish may also contain traces of celery, crustacean, fish, lupin, molluscs, mustard, nuts, peanuts, sesame, soya, sulphites which are prescribed in allergens legislation.*

STORAGE *Keep chilled and consume by use by date on label on the back of the box. FREEZING: Alternatively freeze before use by date. The pasta can be cooked from frozen, for 3-4 minutes. The sauce should be defrosted in the fridge overnight before cooking.*

NET WEIGHT: 267g

NUTRITION Per 100g

Energy	1551kJ
Calories	371kcal
Fat	19.8g
<i>Of which saturates</i>	3.8g
Carbohydrates	38.6g
<i>Of which sugars</i>	2.7g
Protein	10.0g
Salt	0.24g

995kcal per serving

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Black Truffle Mac & Cheese



HOW TO COOK

1. Preheat your oven to 200°C (180°C fan) and place a baking tray in the middle of the oven.
2. Remove the card sleeve and the film from the pasta but leave it in its card box.
3. Place the pasta in its box directly onto the hot baking tray and cook for 25 minutes, until piping hot.
4. Remove your pasta from the oven and allow it to rest for 5 minutes before serving.

Buon appetito!

INGREDIENTS (allergens in bold capitals)

Pasta (36%) (Durum **WHEAT** Semolina, Water), Truffle Velouté (36%) (Vegetable Stock (Onion, Carrot, **CELERY**, Water, Olive Oil, Leek, Tomato, Parsley, Garlic, Bay Leaves), Cream (**MILK**), Shallots, Butter (**MILK**), **WHEAT** Flour, Truffle Sauce (3%) (Meadow Mushrooms (*Agaricus Bisporus*), Sunflower Oil, Extra Virgin Olive Oil, Black Olives, Salt, Summer Truffle (1%) (*Tuber Aestivum* Vitt), Flavouring), Vegetable Oil, Garlic, Salt, Thyme, Truffle Oil (0.3%) (Extra Virgin Olive Oil, Truffle Flavouring), Marjoram, Mint, Sage, Bay Leaves, Black Pepper, Nutmeg), Vegetarian Hard Cheese (11%) (**MILK**, Salt, Microbial Rennet), Emmental (8%) (**MILK**, Salt, Starter Culture, Vegetarian Rennet), Cheddar (8%) (**MILK**, Salt, Culture, Enzymes)

Whilst we take all reasonable precautions to prevent cross-contamination, this dish may also contain traces of celery, crustacean, fish, lupin, molluscs, mustard, nuts, peanuts, sesame, soya, sulphites which are prescribed in allergens legislation

STORAGE Keep chilled and consume by use by date on label on the back of the box.

FREEZING: Alternatively freeze before Use By date. Defrost overnight in the fridge before cooking

NET WEIGHT: 350g

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NUTRITION Per 100g

Energy	1077kJ
Calories	258kcal
Fat	18g
<i>Of which saturates</i>	11g
Carbohydrates	12g
<i>Of which sugars</i>	0.7g
Protein	11g
Salt	0.66g

566kcal per serving

USE BY DATE



Fresh Basil Pesto Lasagne from the Italian Riviera



HOW TO COOK

1. Preheat your oven to 200°C (180°C fan) and place a baking tray in the middle of the oven.
2. Remove the card sleeve and the film from the pasta but leave it in its card box.
3. Place the pasta in its box directly onto the hot baking tray and cook for 20 minutes, until piping hot.
4. Remove your pasta from the oven and allow it to rest for 5 minutes before serving.

Buon appetito!

INGREDIENTS (allergens in bold capitals)

Basil Pesto (43%) (Fresh Basil (36%), Extra Virgin Olive Oil, Vegetarian Hard Cheese (**MILK**, Salt, Microbial Rennet), Pine Nuts, Garlic, Salt), Béchamel Sauce (**MILK**, **WHEAT** Flour, Butter (**MILK**), Salt, Pepper, Nutmeg), Fresh Pasta (**WHEAT** Flour, **EGG**, Durum **WHEAT** Flour, Salt), Fine Beans, Pine Nuts, Vegetarian Hard Cheese (**MILK**, Salt, Microbial Rennet)

Whilst we take all reasonable precautions to prevent cross-contamination, this dish may also contain traces of celery, crustacean, fish, lupin, molluscs, mustard, nuts, peanuts, sesame, soya, sulphites which are prescribed in allergens legislation

STORAGE *Keep chilled and consume by use by date on label on the back of the box.*

FREEZING: *Alternatively freeze before Use By date. Defrost overnight in the fridge before cooking*

NET WEIGHT: 350g

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NUTRITION Per 100g

Energy	967kJ
Calories	233kcal
Fat	18g
<i>Of which saturates</i>	5.3g
Carbohydrates	10g
<i>Of which sugars</i>	2.4g
Protein	6.8g
Salt	1.0g

1025kcal per serving

USE BY DATE