

This menu is made from 100% recyclable materials



**PASTA**  
EVANGELISTS

**New to  
Pasta Evangelists?**  
Look out for the lettered  
stickers on the items  
we've sent you. Match  
items of the same letter to  
create each dish.

Italy at Home | WINTER EDITION  
**PIEDMONT WEEK**

FROM 7TH - 13TH DECEMBER

SHARE YOUR PASTA CREATIONS WITH   #PASTAEVANGELISTS



## Welcome to Piemonte

This week we're disembarking in Piemonte, a historic region in the North West of Italy which boasts some of the nation's greatest culinary treasures. With acres of sprawling woodland and miles of rolling hills, this region is spectacularly beautiful, and even more so when blanketed in snow. Get ready for ice skating on frozen lakes and truffle-hunting in dense forests. Look out for limited edition dishes this week, drawing on traditional Piemontese cuisine, like our Barolo Wine & Beef Shin Ragù with Pappardelle and our Chocolate-Filled Triangoli with Hazelnuts.

# Piemonte Week

- A** - Crab & Chilli Ravioli with Lemon Butter and Lemon Pangrattato
- B** - Piedmont's Chocolate-Filled Triangoli with a Hazelnut Crumb
- C** - Piedmont's Barolo Wine & Beef Shin Ragù
- D** - Piedmont's Wild Mushroom Lasagne
- E** - Tuscany's Famous Wild Boar Ragù with Fresh Paccheri
- F** - Piedmont's Beef & Black Truffle Tortelloni
- G** - "Carbonara of Dreams" with Fresh Bucatini & Crispy Pancetta
- H** - Piedmont's Black Truffle Mac & Cheese
- I** - Tagliatelle al Limone
- J** - Paccheri with Red Pepper Pesto from Calabria
- K** - 'Nduja Sausage & Burrata Mezzelune with a Sage Butter Sauce
- L** - Orecchiette with Roasted Red Pepper Sauce
- M** - Pumpkin & Sage Ravioli with Wild Rocket Sauce
- N** - Gnocchi with a Venetian Duck Ragù
- O** - Tagliatelle with Fresh Basil Leaf Pesto & Pine Nuts



Before diving into your limited edition Piemontese dishes, join us at [pastaevangelists.com/italyathome](https://pastaevangelists.com/italyathome) so you can first 'visit' this special region...

**Keep chilled at 5°C or below and consume on day of delivery or on the day after delivery.**

Alternatively, FREEZE as follows: Pasta, lasagne and sauces can be frozen (below -18 °C) on day of delivery and be kept for up to 1 month in the freezer. Pasta should be cooked directly from frozen. When cooking from frozen, cook the pasta for an additional minute. Sauces and oven pasta dishes need to be defrosted before cooking. Double portions are twice as large. This food has been prepared in a kitchen that also prepares gluten, peanuts, nuts, sesame, crustaceans, fish, egg, milk, soya, celery, mustard, lupin, sulphites, and therefore may contain traces of these.

Please note: our photography is for illustrative purposes only & may not necessarily reflect the finished dish.



Match all  
items with the  
sticker marked:

*Amalfi*



Laithwaite's  
..... WINE .....

Riesling

*suggests:*



A slightly off-dry Riesling will complement both the crab and chilli in this ravioli filling. Riesling is also characteristically quite acidic, which will cut through the creaminess of the lemon butter sauce.

# CRAB & CHILLI RAVIOLI WITH LEMON BUTTER AND LEMON PANGRATTATO

## ABOUT THE DISH

Those lucky enough to have travelled to Italy's sun-kissed coastline will be familiar with the small restaurants that appear on the horizon. As one draws closer, one cannot help but marvel at how beautiful their pale blue facades look against the sun: a sort of seaside fairy tale.

But it's the waft of fresh seafood cooking in the kitchens of these little establishments, often run by local families for generations, that is most captivating. Granchio - "crab" in Italian - is a staple in Italy's coastal eating spots, where freshly-caught seafood is delivered by local fishermen in the morning, allowing the resident chef to prepare the catch at its freshest.

In this dish, we've looked to this wonderfully idyllic scene of the Italian Coast for inspiration, serving this week's ravioli with succulent crab meat and fresh red chilli. As a fittingly summer-evoking accompaniment, we've created an Amalfi lemon butter to serve, which accentuates the delicate flavour of the crab, whilst the subtle chilli hit is reminiscent of the warmth of the coastal region's sun on the nape of your neck. To finish, we garnish with a sprinkling of lemon-infused pangrattato (breadcrumbs) to provide fragrance and crunch.

**Note: While we do our best to remove all shell fragments, some small pieces may remain. Store at 5°C or below. Consume or freeze on the day of delivery or the day after delivery.**

## METHOD

Note: Because our pasta is a fresh, artisan product, some pieces may have slightly cracked and split. Not to worry, however: they'll be just as delicious and will infuse well with the butter.

1. Bring a large saucepan of water to the boil. Generously salt the water (around 1tbsp per litre). Don't worry: the pasta won't absorb it all, but it's important the water is "as salty as the Mediterranean" for maximum flavour.
2. Cook the pasta in the boiling water for around 3 minutes.
3. Whilst the pasta cooks, put the butter and samphire in a pan, cover with a lid and heat until steaming. Once steaming, turn off the heat.
4. Lift the pasta out of the water and transfer to the butter and samphire. Toss gently to coat.
5. Finally, plate and sprinkle with the lemon pangrattato. Buon appetito.

## INGREDIENTS (Allergens in **BOLD & CAPITALISED**)

Crab & Chilli Ravioli (200g):

Pasta (Durum **WHEAT** Semolina, **WHEAT** Flour "00", **EGG** (24%)), Filling (Crab Meat (**CRUSTACEAN**) (41.8%), Pangasius (**FISH**), Mascarpone Cheese (Pasteurised Cow **MILK**, Cream (**MILK**), Salt, Acidity Regulator; Lactic Acid), Butter (**MILK**), White Wine (**SULPHITES**), Shallots, Potato Flakes, Garlic, Salt, Parsley, Fresh Chilli Pepper, White Pepper)

Lemon Butter (20g):

Butter (**MILK**), Lemon Peel, Black Pepper

Lemon Pangrattato (5g):

Breadcrumbs (**WHEAT** Flour, Water, Yeast, Salt), Olive Oil, Lemon Zest, Salt, Black Pepper

Samphire (9g):

Samphire

## NUTRITION per 100g

CALORIES PER SERVING: 541kcal	
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

# PIEDMONT'S CHOCOLATE-FILLED TRIANGOLI WITH A HAZELNUT CRUMB



## ABOUT THE DISH

To create this mouth-wateringly delicious dolce, we have combined three of our favourite things: pasta, hazelnuts and chocolate. Whilst hazelnuts can now be found growing around the world, the finest nuts of this variety come from Piemonte in the far north-western corner of Italy. This Alpine region is known for its premium nocciole (hazelnuts) amongst other luxury produce. The valleys of Piemonte are filled with hazelnut groves; stretching for many miles, you can see row upon row of well-pruned trees laden with nutty treasures. These tasty morsels have been used in traditional cuisine for hundreds of years and are a vital component in delights such as Torta di Nocciolo.

Cioccolato has equal stature in Piemonte, where gifted chocolatiers have been honing their craft for centuries. Indeed, in the early twentieth century Pietro Ferrero patented a divinely inspired recipe where 'tonda gentile' (small and sweet) hazelnuts, found around Alba, were blended with cocoa to form a supremely smooth variety of chocolate. And more recently his son, Giovanni Ferrero, transformed this into a chocolate-hazelnut paste, Nutella, which has taken the world by storm. We have turned to this classic pairing in our beautiful retelling of a Piemontese culinary tradition. Our fresh triangoli parcels encase a smooth, chocolatey filling which will transport you to Turin, which we think is home to the world's finest cioccolato. Fried in burro (butter) and topped with a sprinkling of hazelnuts, this glorious dish may well have been sent by Edesia - the Roman goddess of feasting - herself.

**Note: Store at 5°C or below. Consume or freeze on the day of delivery or the day after delivery.**

## METHOD

Note: Because our pasta is a fresh, artisan product, some pieces may have slightly cracked and split. Not to worry, however: they'll be just as delicious and will infuse well with the butter.

1. Melt the butter in a frying pan over a medium heat with a splash of cooking oil. Add the pasta directly to the hot fat 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. Buon appetito.

## INGREDIENTS (Allergens in **BOLD & CAPITALISED**)

Chocolate Triangoli (200g):

Fresh Pasta (Durum **WHEAT** Semola, **WHEAT** Flour, Sunflower Oil, Sugar, Salt), Filling (Nutella (77%) (Sugar, Palm oil, Hazelnuts (**NUTS**) (13%), Skimmed **MILK** Powder, Fat-Reduced Cocoa, Emulsifier **SOY**, Lecithin, Vanillin), Ricotta Cheese (**MILK**), Tapioca Flour, Emulsifier (Potato Flakes, Starch, Rice Flour, Vegetable Fibre))

Butter (20g):

Butter (**MILK**)

Hazelnut Crumb (5g):


Hazelnuts (**NUTS**)

## NUTRITION

per 100g

CALORIES PER SERVING: <b>516kcal</b>	
Energy	1872kJ
Calories	449kcal
Fat	23.5g
Of which saturates	9.9
Carbohydrates	51.1g
Of which sugars	19.4g
Protein	4.8g
Salt	0.44g





Match all  
items with the  
sticker marked:

*Bologna*



Laithwaite's  
..... WINE .....

*suggests:*

Tawny Port, a sweet dessert wine, will be delicious served alongside these chocolate-filled triangoli. Delicate nuttiness, soft notes of butterscotch and a subtle oak characteristic distinguish Tawny Port.

Tawny Port

  #PASTAEVANGELISTS



Match all  
items with the  
sticker marked:

Capri

Laithwaite's  
..... WINE .....

*suggests:*

*Compadre Gran Malbec*



This handpicked Malbec from select plots in the fabulous Mendoza region of Argentina has notes of ripe dark fruits and sweet spice. The owner, Jose Zuccardi, is a pioneer of Argentine wine. This gorgeous Malbec is made from the best grapes in his Santa Julia estate. This wine is generously packed with fruit and sweet spice from the oak. There's also a delicious meaty quality here, to be expected from a great Argentine red.

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# PIEDMONT'S BAROLO WINE & BEEF SHIN RAGÙ



## ABOUT THE DISH

This dish is, quite literally, fit for a king. This is because this special ragù is enriched with Barolo wine, known both as the 'King of Wines' and the 'Wine of Kings'. Native to the region of Piemonte, which we're visiting vicariously this week, Barolo is produced in just eleven villages across the province of Cuneo, and is made from the Nebbiolo grape. There is evidence of the cultivation of land to best support the growth of this varietal dating back over 2,500 years, helping us understand why this wine has so firmly ensconced itself in the gastronomy of Piemonte. Despite the restrictions on its production, Barolo is popular across Italy and the world. In fact, some 20% of Italians would select this wine to accompany their most significant celebratory meals!

Despite the royal associations of our Barolo wine, the beef shin component of this ragù tells a more humble tale. Dating back to the Middle Ages, beef shin was a cheap cut of meat often used by Piemontese peasants in their cooking. Traditionally, the beef was cooked very slowly in a large pot over an open fire with a range of foraged herbs available in peasant gardens, like rosemary. The inclusion of these aromatics will, we imagine, have filled simple homes with a wonderful aroma, heralding a hearty dinner after a long day in the fields. When cooked in this manner, with an abundance of time and care, the beef becomes deliciously tender, falling off the bone. Paired with thick strands of pappardelle, which have their origins in the fourteenth century, our ragù is the pezzo forte (the pièce de résistance) of this special dish. Sprinkle with formaggio and enjoy a feast fit for kings.

**Note:** Store at 5°C or below. Consume or freeze on the day of delivery or the day after delivery.

## METHOD

Note: Before transferring to the pan, untangle any strands of pasta that might be stuck together.

1. Bring a large saucepan of water to the boil. Generously salt the water (around 1tbsp per litre). Don't worry: the pasta won't absorb it all, but it's important the water is "as salty as the Mediterranean" for maximum flavour.
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 2tbsp (30ml) 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. Once cooked, transfer the pasta to the sauce. Toss gently to coat.
5. Finally, plate and sprinkle with the Italian cheese. Buon appetito.

## INGREDIENTS (Allergens in **BOLD & CAPITALISED**)

Pappardelle (180g):

Durum **WHEAT** Semola, **WHEAT** Flour, **EGG**, Rice Flour

Beef & Barolo Ragù (180g):

Beef Shin (Origin: Republic of Ireland) (37%), Onion, Barolo Wine (**SULPHITES**), Beef Stock (contains **CELERY** Seeds), Carrot, Olive Oil, **CELERY**, Tomato Puree, Garlic, Salt, Black Pepper, Bay Leaf

Vegetarian Italian Grated Cheese (8g):

**MILK**, Salt, Rennet (Microbial Coagulant), **EGG** Lysozyme

## NUTRITION

per 100g

**CALORIES PER SERVING: 691kcal**

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

# PIEDMONT'S WILD MUSHROOM LASAGNE



## ABOUT THE DISH

The epitome of warming al forno dishes, our deliciously cheesy Wild Mushroom Lasagne is inspired by the mountains and forests of Piemonte. The location of this region, straddling Italy's north-western Alps, means that, in the winter months, the landscape is dotted with snow-capped peaks. Italians from all four corners of the country, and indeed the rest of the world, escape their towns and cities in favour of Piemonte's romantic chalets and ski resorts. Happy holiday-makers with rosy cheeks and growling stomachs return from days spent on the slopes in need for sustenance. Few dishes are better positioned to bestow warmth and comfort than lasagne, particularly when prepared with seasonal delicacies from the surrounding mountains and forests.

From porcini and pioppini to morels and chanterelles, Piemonte is home to a farrago of funghi varieties and these are prime for harvesting in the cold winter months. The abundance of wild mushrooms in the region means that, for thousands of years, they have taken pride of place in Piemontese cooking, playing a vital role in seasonal dishes like our tasty lasagne. Considered by the Romans to be an expensive luxury, we revel in the rich, earthy flavour that the wild mushrooms bring to this dish as we decadently layer them between hand-rolled lasagne sheets and our creamy bechamél sauce.

**Note:** Store at 5°C or below. Consume or freeze on the day of delivery or the day after delivery.

## METHOD

1. Preheat the oven to 200°C.
2. Remove the lasagne from its packaging and place on a baking tray.
3. Once the oven has reached 200°C, put the lasagne into the oven and cook for 15-20 minutes, or until heated through and piping hot.
4. Once cooked, use a fish slice to remove the lasagne from the baking tray. Buon appetito!

## INGREDIENTS (Allergens in **BOLD & CAPITALISED**)

Porcini & Wild Mushroom Lasagne (350g):

Pasta (Durum **WHEAT** Semola, **WHEAT** Flour, **EGG**) Porcini and Other Mushrooms (47%), **MILK**, Tomato Sauce (Peeled Tomatoes, Extra Virgin Olive Oil, Garlic, Salt, Pepper, Nutmeg), Butter (**MILK**), Vegetarian Hard Cheese (**MILK**, Salt, Vegetarian Rennet), Fresh Thyme, Salt, Pepper, Nutmeg

## NUTRITION per 100g

**CALORIES PER SERVING: 352kcal**

Energy	420.7kJ
Calories	101kcal
Fat	4.9g
Of which saturates	2.8g
Carbohydrates	8.9g
Of which sugars	2.4g
Protein	5.3g
Salt	0.2g



Match all  
items with the  
sticker marked:

Dante

Laithwaite's  
..... WINE .....



*suggests:*

*Firespinner Merlot*

This fruity and eminently drinkable Merlot is perfect with our Piemontese wild mushroom lasagne. Aging in fresh oak flatters the juicy ripe plum, fruit cake and exotic spice of this attractive red. Coming from the Victoria region of Australia, Firespinner is a particular favourite of ours. Enjoy this tasty red with this delicious *al forno* dish.

Order this wine today at [Laithwaites.co.uk](http://Laithwaites.co.uk).  
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Match all  
items with the  
sticker marked:

Etna



Laithwaite's  
..... WINE .....



*suggests:*

Chianti Classico

As boar has quite a strong flavour, this pasta is best enjoyed with a bold, fruit-forward red wine, making a Chianti Classico the perfect match. The Chianti pairing also honours the Tuscan heritage of this dish.

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# TUSCANY'S FAMOUS WILD BOAR RAGÙ WITH FRESH PACCHERI

## ABOUT THE DISH

Known as the unofficial mascot of Tuscany, wild boar, or cinghiale as it's known in the vernacular, has the dubious honour of being both a local emblem and a local delicacy. It might then come as a surprise that despite the rather conflicting status of this animal – eaten and revered in equal measure – that it features as a statue in Florence. Known locally as "Il Porcellino", it's said to be good luck to touch the nose of this bronze beast! Indeed, we certainly touched his nose during the last visit we made to Florence. The animals forage in local woodlands – mainly concentrated around the coastal area of Maremma – occasionally causing mischief in vineyards and even gardens, but Tuscans adore the rich, gamey flavour they lend to local dishes.

Our ragù follows the time-honoured Tuscan method of gently stewing the wild boar with red wine, juniper berries and plenty of tomatoes – a dish known locally as "cinghiale in umido" – until rich and luxuriant. This sauce pairs perfectly with fresh paccheri, a pasta shape reminiscent of, though larger than, rigatoni. Its cavernous interiors welcome the wild boar ragù to nestle within, making each mouthful all the more delicious.

**Note: As boar is a wild animal that is hunted, there may be pellets remaining in the meat ragù. We do our best to ensure these are removed prior to cooking. Store at 5°C or below. Consume or freeze on the day of delivery or the day after delivery.**

## METHOD

Note: Paccheri can take a little longer to cook. We like 5-6 minutes, but cook for longer if you prefer your pasta soft.

1. Bring a large saucepan of water to the boil. Generously salt the water (around 1tbsp per litre). Don't worry: the pasta won't absorb it all, but it's important the water is "as salty as the Mediterranean" for maximum flavour.
2. Cook the pasta in the boiling water for 5-6 minutes. Stir regularly to prevent sticking.
3. Whilst the pasta cooks, put the sauce in a large pan and add 2tbsp (30ml) of the boiling cooking water. Take care to ensure you squeeze all the sauce from the pouch. Gently heat until steaming. Once steaming, turn off the heat.
4. Once cooked, transfer the pasta to the sauce. Toss gently to coat.
5. Finally, plate and sprinkle with the Italian cheese. Buon appetito.

## INGREDIENTS (Allergens in **BOLD & CAPITALISED**)

Paccheri (180g):

Durum **WHEAT** Semola, **WHEAT** Flour, **EGG**, Rice Flour

Wild Boar Ragù (180g):

Tomatoes, Wild Boar (Origin: Republic of Ireland) (12%), Pork, Chicken Stock (contains **CELERY** Seeds), Onion, Red Wine (**SULPHITES**), **CELERY**, Carrot, Olive Oil, Garlic, Salt, Black Pepper, Bay Leaf

Vegetarian Italian Grated Cheese (8g):

**MILK**, Salt, Rennet (Microbial Coagulant), **EGG** Lysozyme

## NUTRITION per 100g

**CALORIES PER SERVING: 773kcal**

Energy	879kJ
Calories	210kcal
Fat	5.7g
Of which saturates	1.8g
Carbohydrates	28.4g
Of which sugars	2.4g
Protein	10.0g
Salt	0.4g

# PIEDMONT'S BEEF & BLACK TRUFFLE TORTELLONI



## ABOUT THE DISH

The sprawling forests of Piemonte, nestled in the foothills of the Alps, are a sight to behold. Acres of woodland and sprawling lakes make this region a hotspot for avid hikers and adventurers. However, Piemonte's best-kept secret is not its stunning topography but something more sublime still, a specimen that lies just beneath the surface of the forest floor. Truffles. An exalted delicacy if ever there was one, some of the finest truffles in the world are native to Piemonte. Local truffle hunters know exactly where to look to find black and white truffles in abundance, though they rely on their trusted companions to bring home their haul. Dogs such as the Lagotto Romagnolo make great truffle hunters because of their impressive sense of smell and their responsive demeanour; as puppies, they are trained to sniff out the pungent tubers and relinquish them without complaint. Whilst black and white truffles have slightly different peak seasons, the former can be harvested from September through January whilst their dark counterparts are in abundance between December and March, both form a vital part of Piemontese cuisine.

This week, we celebrate the rich gastronomic heritage of Piemonte in our beef & black truffle tortelloni. Each exquisite tortellone is filled with beautifully tender beef and is embraced by our smooth, creamy truffle butter sauce to serve. The deep, earthy impression of the black truffle will transport you to the oak forests of Langhe - a haven for foodies and avid wanderers alike - perched on the shores of Piemonte's enchanting Lake Maggiore.

**Note: Store at 5°C or below. Consume or freeze on the day of delivery or the day after delivery.**

## METHOD

Note: Because our pasta is a fresh, artisan product, some pieces may have slightly cracked and split. Not to worry, however: they'll be just as delicious and will infuse well with the butter.

1. Bring a large saucepan of water to the boil. Generously salt the water (around 1tbsp per litre). Don't worry: the pasta won't absorb it all, but it's important the water is "as salty as the Mediterranean" for maximum flavour.
2. Cook the pasta in the boiling water for around 3 minutes.
3. Whilst the pasta cooks, put the butter in a pan, cover with a lid and heat until steaming. Once steaming, turn off the heat.
4. Lift the pasta out of the water and transfer to the butter. Toss gently to coat.
5. Finally, plate and sprinkle with the Italian cheese and the hazelnuts. Buon appetito.

## INGREDIENTS (Allergens in **BOLD & CAPITALISED**)

Beef Tortelloni (200g):

Pasta (Durum **WHEAT** Semolina, **WHEAT** Flour '00', **EGG**, Water)  
Filling (Beef (49%), Grana Padano (**MILK**, Salt, Rennet, **EGG** Lysozyme), Onion, Carrots, **CELERY**, Breadcrumbs (**WHEAT**), Olive Oil, Water, Garlic, Rosemary, Truffle Cream (Black Truffle, Tuber Aestivum, Salt, Natural Truffle Flavouring), Thyme, Laurel, Salt, White Pepper), Rice Flour

Truffle Butter (20g):

Butter (**MILK**) (87%), Truffle Paste (Mixed Mushrooms, Sunflower Oil, Extra Virgin Olive Oil, Black Truffle (1%), Black Olives, Salt, Flavouring) (10%), Salt

Vegetarian Italian Grated Cheese (8g):

**MILK**, Salt, Rennet (Microbial Coagulant), **EGG** Lysozyme

Hazelnuts (4g):

Hazelnuts (**NUTS**)

## NUTRITION

per 100g

**CALORIES PER SERVING: 746kcal**

Energy	1364kJ
Calories	327kcal
Fat	20.8g
Of which saturates	10.3g
Carbohydrates	24.4g
Of which sugars	1.3g
Protein	11.5g
Salt	1.1g



Match all  
items with the  
sticker marked:

Firenze

Laithwaite's  
..... WINE .....

suggests:

*Dragone Selezione Rosso*



Experience the almost extinct Magliocco grape in this delicious red blend. In Italy's Calabria, the Lento family breathed life back into Magliocco planting this rare grape in a special vineyard, at 500 metres altitude. Hand harvested Magliocco and Merlot, gently fermented and aged for six months in oak casks, have created this rich yet elegant red which will pair beautifully with the truffle and beef flavours of these tortelloni.

Order this wine today at [Laithwaites.co.uk](https://www.laithwaites.co.uk).  
Don't forget to use **PASTAEV15** to get **15% OFF**

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Match all  
items with the  
sticker marked:

Genova



Laithwaite's  
..... WINE .....

Pinot Grigio

*suggests:*

Pair a crisp Pinot Grigio with our creamy carbonara. The bright acidity of this wine will cut through the richness of the sauce whilst complementing the smoky pancetta.





# CARBONARA OF DREAMS WITH FRESH BUCATINI & PANCETTA

## ABOUT THE DISH

Now very much a favourite amongst the Pasta Evangelists community – and something of a signature dish – this hedonistic Roman classic is thought to have its name derived from when charcoal burners were used to cook the dish over campfires. In true Pasta Evangelists style, we've added our own twist to this classic, comforting dish, presenting a gloriously creamy carbonara with tangles of fresh bucatini – in our opinion bigger and better than spaghetti – which sop up this luxuriant sauce. Bucatini are widely enjoyed throughout Lazio, the region that is home to Rome, but particularly in the capital.

Although not entirely traditional, we use pancetta in our carbonara sauce because it imparts a deep, salty intensity that pairs with the richness of the egg yolk and cream. We finish our carbonara with freshly ground black pepper and generous shavings of Italian cheese. The wonderfully golden hue of our sauce is the product of the quality egg yolks we source for our Carbonara. Be transported to the 'Eternal City' by this classic dish with a distinctively premium twist.

**Note:** Store at 5°C or below. Consume or freeze on the day of delivery or the day after delivery.

## METHOD

Note: Before transferring to the pan, untangle any strands of pasta that might be stuck together.

1. Bring a large saucepan of water to the boil. Generously salt the water (around 1tbsp per litre). Don't worry: the pasta won't absorb it all, but it's important the water is "as salty as the Mediterranean" for maximum flavour.
2. Cook the pasta in the boiling water for 3-4 minutes. Stir regularly to prevent sticking.
3. Whilst the pasta cooks, pan-fry the pancetta on a medium-high heat. Once crispy, turn the heat to low and let the pan rest for a minute before adding the sauce. Take care to ensure you squeeze all the sauce from the pouch. Once added, cover with a lid and heat until steaming. When the sauce is steaming, turn off the heat.
4. Once cooked, transfer the pasta to the sauce. Toss gently to coat.
5. Finally, plate and sprinkle with the Italian cheese. Buon appetito.

## INGREDIENTS (Allergens in **BOLD & CAPITALISED**)

Bucatini (180g):

Durum **WHEAT** Semola, **WHEAT** Flour, **EGG**, Rice Flour

Carbonara (135g):

Cream (**MILK**), Italian Grated Cheese (**MILK**, Salt, Rennet), **EGG** Yolk (18%), Water, Black Pepper, Turmeric

Pancetta (40g):

Pork, Salt, Dextrose, Spices and Flavourings, Antioxidant: Sodium Ascorbate, Preservatives: Potassium Nitrate, Sodium Nitrite

Vegetarian Italian Grated Cheese (8g):

**MILK**, Salt, Rennet (Microbial Coagulant), **EGG** Lysozyme

## NUTRITION

per 100g

**CALORIES PER SERVING: 933kcal**

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

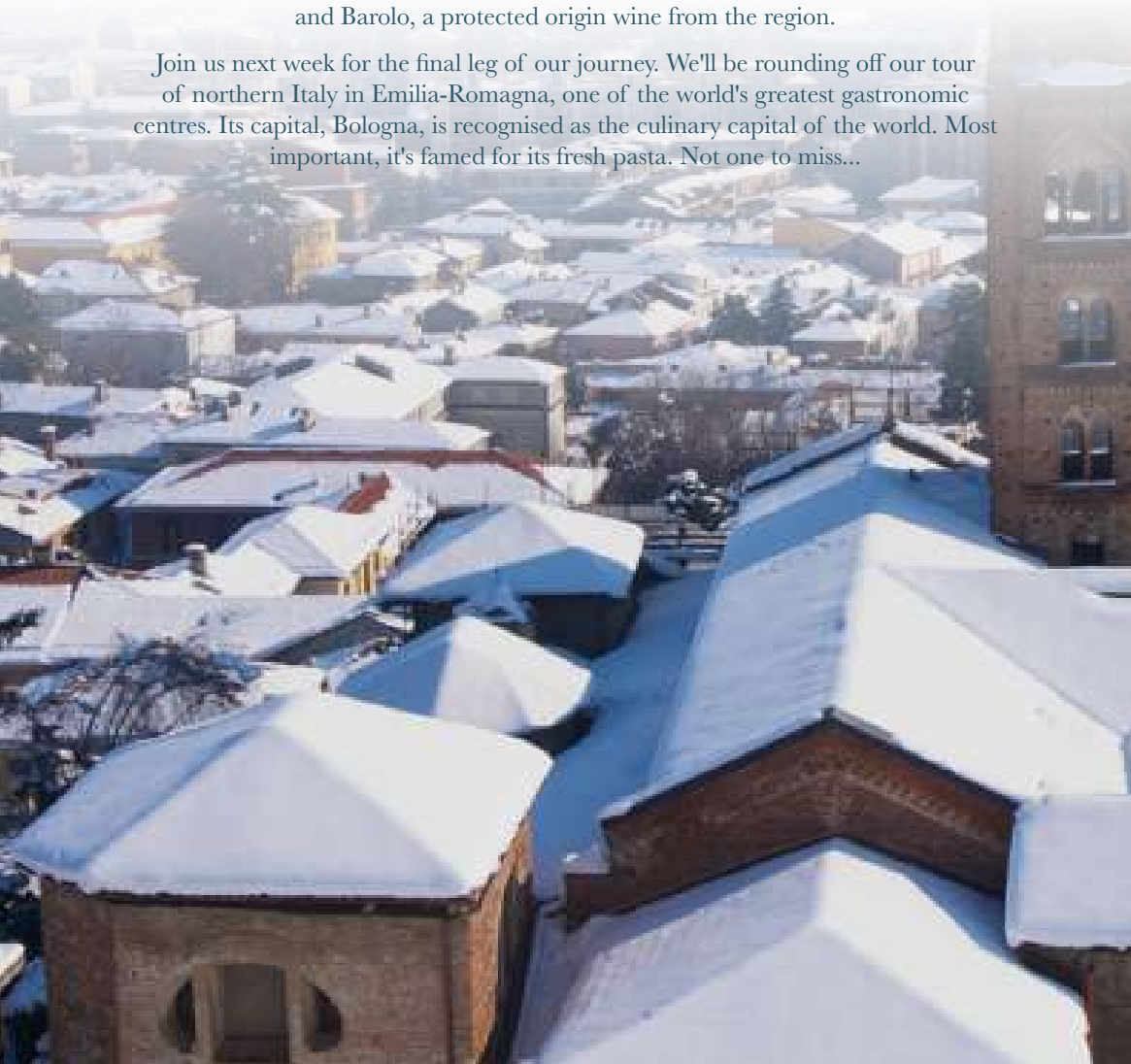


# Italy at Home

## WINTER EDITION

We've reached the penultimate region in our winter tour of Italy. This week, we're showcasing some of the gastronomy of Piemonte. Our chefs have been working hard, hand crafting seasonal dishes to give you a taste of this northwestern region. We've incorporated traditional Piemontese delicacies including truffles, hazelnuts and Barolo, a protected origin wine from the region.

Join us next week for the final leg of our journey. We'll be rounding off our tour of northern Italy in Emilia-Romagna, one of the world's greatest gastronomic centres. Its capital, Bologna, is recognised as the culinary capital of the world. Most important, it's famed for its fresh pasta. Not one to miss...



## VENETO

With a misty haze hanging low over Venice's intricate maze of canals, what could be more tempting than a warming plate of fresh pasta? Our menu for this week promises a deliciously rich Beef & Valpolicella Tortelloni that you must try.

## LOMBARDIA

Lombard cuisine is synonymous with rich, creamy dishes to keep citizens warm in this Alpine region. Try our ragù *alla monzese*, a hearty celebration of the region's Luganega sausages alongside cream and saffron.

## PIEMONTE

Piemonte is a paradise for food lovers, famed for its truffles and hazelnuts. This region is also the home of Italian *cioccolato*, and on this week's menu you can look forward to our limited edition Ravioli al Cioccolato...

## EMILIA-ROMAGNA

The culinary capital of Italy is Bologna, nestled in the heart of the beautiful Emilia-Romagna. Enjoy a taste of this scrumptious region with our Mortadella & Pistachio Lasagne, the perfect *al forno* dish for winter evenings.



# PIEDMONT'S BLACK TRUFFLE MAC & CHEESE



## ABOUT THE DISH

Whilst this dish may seem more American than Italian, having become a somewhat scorned staple across the pond, we have been led to believe that macaroni cheese has more than a little heritage in Italia. Legend has it that Thomas Jefferson introduced the classic macaroni and cheese to America following a jaunt in Italy, and it is said that his daughter, Mary Randolph, served macaroni and cheese as her signature dish when playing hostess. Whilst she favoured rich Italian cheeses for companionship with her pasta twirls, over the years it has become more common to use Cheddar cheese in this hearty symbol of America.

Paying homage to Mary, we incorporate Italian cheese into our sauce before combining with Cheddar and Emmental. The rest, as you'll very well see, is a sumptuous formaggio blanket for our fresh macaroni. We've also elevated this classic dish to new heights with black truffle shavings and a glug of truffle oil, offering you a taste of Piemontese cuisine at its finest. Foraged for centuries by locals across the region and their trusted truffle-hunting hounds, these magnificent morsels, with their rich, earthy flavour, are a fantastic addition to the classic macaroni cheese. Be transported to the dense woodland that adorns the shores of Lago di Mergozzo, a natural beauty spot in the northern corner of Piemonte, and get cozy chalet-style with a plate of this supremely cheesy creation.

**Note: Store at 5°C or below. Consume or freeze on the day of delivery or the day after delivery.**

## METHOD

1. Preheat the oven to 200°C.
2. Remove the mac & cheese from its packaging and place on a baking tray.
3. Once the oven has reached 200°C, put the mac & cheese into the oven and cook for 15-20 minutes, or until heated through and piping hot.
4. Once cooked, use a fish slice to remove the mac & cheese from the baking tray. Buon appetito!

## INGREDIENTS (Allergens in **BOLD & CAPITALISED**)

Truffle Mac & Cheese (350g):

Pasta (Durum **WHEAT** Flour, Water), Filling (**MILK**, Cheddar (**MILK**, Salt, Starter Culture), Emmental Cheese (**MILK**, Salt, Starter Culture), Italian Grated Cheese (**MILK**, Salt, Vegetarian Rennet, **EGG** Lysozyme), Black Truffle Sauce (Mushrooms, Sunflower Oil, Olive Oil, Black Olives, Salt, Summer Truffle (Tuber Aestivum Vit, Flavouring) Black Truffle, Truffle Oil (Extra Virgin Olive Oil, Truffle Flavouring), Plain Flour (**WHEAT**), Chives, Salt, Black Pepper), Rice Flour, Pangrattato (Breadcrumbs (**WHEAT**), Olive Oil, Salt, Black Pepper)

## NUTRITION

per 100g

**CALORIES PER SERVING: 566kcal**

Energy	675kJ
Calories	162kcal
Fat	10.8g
Of which saturates	6.1g
Carbohydrates	9.5g
Of which sugars	2.7g
Protein	6.6g
Salt	0.9g



Match all  
items with the  
sticker marked:

Hurra

Laithwaite's  
..... WINE .....

*suggests:*


*Villa Broglia Gavi di Gavi*



Villa Broglia is a star of Gavi, sipped over the years by diplomats, politicians, even popes. It's from an exceptional family estate with vines in the superior Gavi di Gavi. Savour its creamy pear fruit balanced by the freshness of lemon. Records show the estate's Piedmont vineyards date from AD 972. The vineyards lie in the 'classico' part of the region. It's a racy, dry classic, showing pristine floral and almond character. Enjoy with this delicious truffle mac & cheese.

Order this wine today at [Laithwaites.co.uk](http://Laithwaites.co.uk).  
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Match all  
items with the  
sticker marked:

**Imola**



Laithwaite's  
..... WINE .....

Sauvignon Blanc

*suggests:*



The acidity of the lemon in this sauce needs an acidic wine to match it. Sauvignon Blanc has high acidity and strong citrus notes, which will complement this dish, while helping to cut through its creaminess.



# TAGLIATELLE AL LIMONE



## ABOUT THE DISH

Tagliatelle are a flat pasta, whose official width and thickness as stated by the Bolognese Chamber of Commerce are 6mm x 1mm. Legend states that tagliatelle were invented on the night of Annibale II Bentivoglio's wedding to Lucrezia from the house of Este in 1487, by Lucrezia's talented chef, after seeing her ribbon-like hairstyle. However, there is much speculation as to if this was actually true or a joke made up by humourist Augusto Majani in 1931.

Alongside this classic pasta shape, we've looked to Campania's coastline to inspire this incredibly fresh, summer-evoking sauce. Indeed, the Amalfi Coast, or, rather, Amalfitan Coast (a portmanteau of both Amalfi and Positano), is renowned for its lemons. These special limone are exquisitely fragrant, oversized and grow munificently along the sun-kissed coastline of Amalfi. With such perfumed abundance, locals take pleasure in preparing plates of pasta al limone, which denotes pasta dressed in a light sauce infused with local lemons and their zest. As you prepare this special dish, pour yourself a cold glass of white wine and allow the lemon aroma to carry you all the way to the Amalfi Coast - wherever you are.

**Note: Store at 5°C or below. Consume or freeze on the day of delivery or the day after delivery.**

## METHOD

Note: Before transferring to the pan, untangle any strands of pasta that might be stuck together.

1. Bring a large saucepan of water to the boil. Generously salt the water (around 1tbsp per litre). Don't worry: the pasta won't absorb it all, but it's important the water is "as salty as the Mediterranean" for maximum flavour.
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. Once cooked, transfer the pasta to the sauce. Toss gently to coat.
5. Finally, plate and sprinkle with the Italian cheese. Buon appetito.

## INGREDIENTS (Allergens in **BOLD & CAPITALISED**)

Tagliatelle (180g):

Durum **WHEAT** Semola, **WHEAT** Flour, **EGG**, Rice Flour

Lemon Sauce (135g):

Double Cream (**MILK**), Butter (**MILK**), Lemon Juice, Lemon Zest, Salt, Black Pepper

Vegetarian Italian Grated Cheese (8g):

**MILK**, Salt, Rennet (Microbial Coagulant), **EGG** Lysozyme

## NUTRITION per 100g

**CALORIES PER SERVING: 1057kcal**

Energy	1366kJ
Calories	327kcal
Fat	19.0g
Of which saturates	11.6g
Carbohydrates	32.3g
Of which sugars	3.0g
Protein	7.2g
Salt	0.16g



# PACCHERI WITH RED PEPPER PESTO FROM CALABRIA



## ABOUT THE DISH

As the name may infer, this sumptuous vegetarian pesto hails from the sun-drenched Calabria, the 'tip' of Italy's boot. Here, sweet red peppers and fiery chillies grow abundantly from the scorched earth, the unrelenting heat rendering particularly flavoursome crops.

Revered for its spicy, yet slightly smoky taste, the Calabrian chilli is tempered by creamy and cooling ricotta cheese, as well as fragrant basil. Unlike most of the famous cheeses consumed across the peninsula, ricotta is suitable for vegetarians, formed from the sweet and mild whey byproduct of traditional cheese making.

This week, we've serve our Calabrian pesto with fresh paccheri pasta and beautiful sun-dried tomatoes. Paccheri are a large, tubular-shaped pasta originating from Campania and Calabria. "Paccheri" literally translates to "slaps", which is derived from the sound they make when eaten. Paccheri were invented by Sicilian pasta makers in order to smuggle Southern Italian garlic into Prussia during the Middle Ages and early Renaissance. Prussian garlic was small and weak compared to the large, pungent, Italian cloves, so Italian farmers hid 4-5 cloves in each piece of paccheri and smuggled it across the northern border.

**Note:** Store at 5°C or below. Consume or freeze on the day of delivery or the day after delivery.

## METHOD

Note: Paccheri can take a little longer to cook. We like 5-6 minutes, but cook for longer if you prefer your pasta soft.

1. Bring a large saucepan of water to the boil. Generously salt the water (around 1tbsp per litre). Don't worry: the pasta won't absorb it all, but it's important the water is "as salty as the Mediterranean" for maximum flavour.
2. Cook the pasta in the boiling water for 5-6 minutes. Stir regularly to prevent sticking.
3. Whilst the pasta cooks, put the pesto and semi dried tomatoes 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 sauce and mix together.
4. Once cooked, transfer the pasta to the pesto. Toss gently to coat.
5. Finally, plate and sprinkle with the Italian cheese. Buon appetito.

## INGREDIENTS (Allergens in **BOLD & CAPITALISED**)

Paccheri (180g):

Durum **WHEAT** Semola, **WHEAT** Flour, **EGG**, Rice Flour

Red Pepper Pesto (75g):

Red Bell Pepper, Onion, Grana Padano (**MILK**), Ricotta (**MILK**), Extra Virgin Olive Oil, Vegetable Oil, Garlic, Red Chillies, Salt, Black Pepper

Semi Dried Tomatoes (30g):

Tomatoes, Sunflower Oil, Water, Wine Vinegar, Sea Salt, Sugar, Garlic


Vegetarian Italian Grated Cheese (8g):

**MILK**, Salt, Rennet (Microbial Coagulant), **EGG** Lysozyme

## NUTRITION per 100g

**CALORIES PER SERVING: 757kcal**

Energy	1079kJ
Calories	259kcal
Fat	7.4g
Of which saturates	2.5g
Carbohydrates	36.6g
Of which sugars	5.4g
Protein	10.7g
Salt	0.6g



Match all  
items with the  
sticker marked:

*Julius*

Laithwaite's  
..... WINE .....

Viognier

*suggests:*

For this summer-evoking dish, we recommend a fruit-forward Viognier. The mild acidity and slight sweetness will pair excellently with the red pepper flavour of this dish.



@food\_by\_rae

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Match all  
items with the  
sticker marked:

**Kilo**



Laithwaite's  
..... WINE .....

*suggests:*

Sangiovese is a full-bodied wine, with medium tannins that will match the spiciness of the 'nduja. It is also moderately acidic, which will help to cut through the creaminess of the burrata.

**Sangiovese**



# 'NDUJA SAUSAGE & BURRATA MEZZELUNE WITH A SAGE BUTTER SAUCE

## ABOUT THE DISH

Treat yourself to some of the finest flavours of the sun-drenched Italian South with our 'nduja & burrata mezzelune. Parcels of fresh pasta, crafted into half moon shapes, conceal a mouth-wateringly decadent filling that showcases some of Io Stivale's best-loved exports. The characteristic, fiery richness of 'nduja sausage is suspended in creamy, fresh burrata - the jewel in the crown of Italian cheeses. Renowned for its buttery consistency and delicate flavour, burrata is crafted by artisan cheesemakers located in the stunning Apulia region of the South. Pronounced an-du-yah, the spicy and spreadable 'nduja hails from Calabria, likewise located in Southern Italy. This salume (cured meat) blends rich cuts of pork, such as the belly and shoulder, with sweet and spicy paprika and hot Calabrian peppers, boasting a unique flavour that pairs perfectly with delicate burrata, and shines in our mezzelune.

We anoint our 'nduja & burrata mezzelune with fragrant sage butter, lending an earthy aroma and enticing gloss to the dish. We finish our pasta, of course, with an obligatory sprinkling of Italian cheese - buon appetito!

**Note: Store at 5°C or below. Consume or freeze on the day of delivery or the day after delivery.**

## METHOD

Note: Because our pasta is a fresh, artisan product, some pieces may have slightly cracked and split. Not to worry, however: they'll be just as delicious and will infuse well with the butter.

1. Bring a large saucepan of water to the boil. Generously salt the water (around 1tbsp per litre). Don't worry: the pasta won't absorb it all, but it's important the water is "as salty as the Mediterranean" for maximum flavour.
2. Cook the pasta in the boiling water for around 2-3 minutes.
3. Whilst the pasta cooks, put the butter in a pan, cover with a lid and heat until steaming. Once steaming, turn off the heat.
4. Lift the pasta out of the water and transfer to the butter. Toss gently to coat.
5. Finally, plate and sprinkle with the Italian cheese. Buon appetito.

## INGREDIENTS (Allergens in **BOLD & CAPITALISED**)

'Nduja & Burrata Mezzelune (200g):

Pasta (Durum **WHEAT** Semolina, **WHEAT** Flour '00', **EGG**, Water), Filling (Ricotta Cheese (**MILK**, Cream (**MILK**), Salt, Acidity Regulator, Lactic Acid), Burrata Cheese (**MILK**, Salt, Rennet), 'Nduja (Pork Fat, Pork, Calabrian Hot Pepper, Salt, Spices), Grana Padano (**MILK**, Salt, Rennet, **EGG** Lysozyme), Rice Flour

Sage Butter (20g):

Butter (**MILK**) (87%), Sage (10%), Salt, Black Pepper

Vegetarian Grated Cheese (8g):

**MILK**, Salt, Rennet (Microbial Coagulant), **EGG** Lysozyme

## NUTRITION per 100g

**CALORIES PER SERVING: 723kcal**

Energy	1321kJ
Calories	317kcal
Fat	19.3g
Of which saturates	10.5g
Carbohydrates	25.3g
Of which sugars	1.3g
Protein	11.6g
Salt	1.1g



# ORECCHIETTE WITH ROASTED RED PEPPER SAUCE

## ABOUT THE DISH

Is there any vegetable more evocative of the warm sun of Italy than the red pepper, slowly roasted for hours until charred and fragrant? From the peperonata (a colourful accompaniment to grilled meat) to caponata, enjoyed when the sun is at its most ferocious, the humble pepper is an integral part of the culinary landscape on the picture-perfect island of Sardinia.

In Sardinia, you can ask any passerby - albeit in Sardu, the local language - what the secret to the island's cuisine is and, should you understand the vernacular, they will tell you that the perfect Sardinian dish relies not on elaborate preparation but the use of as few ingredients as possible. Each, however, must be exquisite. And it's this stripped-back list of ingredients that makes this summer sauce so special. Crafted with vibrant red peppers, San Marzano tomatoes and fresh basil, this sauce, and the island of Sardinia which inspired it, are the pinnacle of Italian summer glamour: simply dressed, vibrant and full of character. Feel the warm island breeze with every bite of this delectable dish. We serve with beautiful, hand-crafted orecchiette, a pasta type native to Puglia.

**Note: Store at 5°C or below. Consume or freeze on the day of delivery or the day after delivery.**

## METHOD

Note: Orecchiette can take a little longer to cook. We like around 3-4 minutes, but cook for longer if you prefer your pasta soft.

1. Bring a large saucepan of water to the boil. Generously salt the water (around 1tbsp per litre). Don't worry: the pasta won't absorb it all, but it's important the water is "as salty as the Mediterranean" for maximum flavour.
2. Cook the pasta in the boiling water for 3-4 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. Once cooked, transfer the pasta to the sauce. Toss gently to coat.
5. Finally, plate and serve. Buon appetito.

## INGREDIENTS (Allergens in **BOLD & CAPITALISED**)

Orecchiette (180g):

Durum **WHEAT** Semolina, Water, Rice Flour

Red Pepper Sauce (160g):


Red Pepper, San Marzano Tomatoes, Extra Virgin Olive Oil, Salt, Basil

## NUTRITION

per 100g

**CALORIES PER SERVING: 837kcal**

Energy	1023kJ
Calories	246kcal
Fat	12.3g
Of which saturates	1.8g
Carbohydrates	28.2g
Of which sugars	1.9g
Protein	5.2g
Salt	0.5g



Match all  
items with the  
sticker marked:

Livorno

Laithwaite's  
..... WINE .....




*suggests:*

This Piemontese wine made from the Nebbiolo grape has smooth tannins and strong red fruit notes. Red berries along with cherry and mild spices make this wine a perfect pairing for our roasted red pepper sauce.

Barbaresco

Instagram Facebook #PASTAEVANGELISTS



A top-down view of a light-colored ceramic plate filled with several ravioli. The ravioli are square-shaped with a scalloped edge and are covered in a vibrant green pesto sauce. A silver fork is placed on the right side of the plate, partially submerged in the sauce. In the top left corner, there is a small, round, light-colored bowl also containing pesto. A red circular sticker is overlaid on the top left of the image, containing white text.

Match all  
items with the  
sticker marked:

Milano

Laithwaite's  
..... WINE .....



*suggests:*

Bourgogne Blanc

Bourgogne Blanc complements the sweet filling perfectly here. This wine has high acidity and a fruity palate, which pair well with the dish.

# PUMPKIN & SAGE RAVIOLI WITH WILD ROCKET SAUCE



## ABOUT THE DISH

Did you know that Italians adore the delicate and sweet flesh of pumpkin in their pasta dishes? In fact, so amorous is il bel paese for a cube or two of zucca (pumpkin) that Italy, despite its relatively small size versus other global producers, is the 8th largest producer of pumpkins in the world. Pasta ripiena (filled pasta) with pumpkin is a specialty of the regions surrounding the river Po, including Emilia-Romagna and Lombardia. The exact origin of pumpkin ravioli is hotly debated, as both Mantova and Ferrara have early records of this dish, and therefore both take credit.

In any case, in homage to these gastronomic - and pumpkin - centres of Northern Italy, this week we've filled our fresh ravioli with a beautifully orange and sweet-fleshed pumpkin filling. We've also infused the filling with fresh sage, which is a fantastic pairing for pumpkin, tempering its sweetness and adding savoury depth. Serve with our fresh and 100% plant-based herb sauce for a modern take on this speciality of Northern Italy.

**Note: Store at 5°C or below. Consume or freeze on the day of delivery or the day after delivery.**

## METHOD

Note: Because our pasta is a fresh, artisan product, some pieces may have slightly cracked and split. Not to worry, however: they'll be just as delicious and will infuse well with the sauce.

1. Bring a large saucepan of water to the boil. Generously salt the water (around 1tbsp per litre). Don't worry: the pasta won't absorb it all, but it's important the water is "as salty as the Mediterranean" for maximum flavour.
2. Cook the pasta in the boiling water for around 3 minutes.
3. Whilst the pasta cooks, put the pesto in a large bowl. Add 1 tsp of the boiling cooking water to the pesto to loosen the sauce and stir through.
4. Lift the pasta out of the water and transfer to the pesto. Toss gently to coat.
5. Finally, plate and serve. Buon appetito.

## INGREDIENTS (Allergens in **BOLD & CAPITALISED**)

Pumpkin & Sage Ravioli (200g):

Pasta (**WHEAT** Flour, Durum **WHEAT** Semola, Sunflower Oil, Sugar, Salt), Filling (Pumpkin (89%), Emulsifier (Potato Flakes, Starch, Rice Flour, Vegetable Fibre), Sage (0.9%), Salt, Black Pepper), Rice Flour

Wild Rocket Sauce (30g):

Wild Rocket, Extra Virgin Olive Oil, Walnuts (**NUTS**), Garlic, Salt

## NUTRITION per 100g

**CALORIES PER SERVING: 490kcal**

Energy	888kJ
Calories	213kcal
Fat	8.3g
Of which saturates	1.1g
Carbohydrates	28.9g
Of which sugars	1.6g
Protein	4.8g
Salt	1.1g

# GNOCCHI WITH A VENETIAN DUCK RAGÙ



## ABOUT THE DISH

The city of Venice is one defined by its heritage - from the grand Byzantine architecture that rises from the landscape, to its labyrinthine canals and waterways. A direct path to the Adriatic Sea, echoes of the Ottoman Empire ring throughout the city. Venice's Middle Eastern heritage endures in its modern cuisine, too: spices like cinnamon, saffron, and nutmeg are commonplace in Venetian cooking. Few dishes are more emblematic of this heritage than the classic Venetian duck ragù, which blends rich duck meat with wine, bay leaf, and exotic herbs and spices.

As is often the case in Italy, the origin of duck ragù is disputed. Some suggest the dish was the brainchild of Catherine de' Medici in the sixteenth century, who sought to take advantage of the abundance of birds that lived on the River Arno in Tuscany. However, most regard this dish as quintessentially Venetian. Indeed, duck had long been domesticated during the days of the Republic of Venice, and an early iteration of this ragù was commonly enjoyed with bigoli pasta. While many Venetian restaurants still honour this traditional pairing, we find this ragù intensely comforting when paired with gnocchi dumplings.

**Note:** While we do our best to ensure any bones are removed prior to cooking, there may be some fragments present in the sauce. Store at 5°C or below. Consume or freeze on the day of delivery or the day after delivery.

## METHOD

1. Bring a large saucepan of water to the boil. Generously salt the water (around 1tbsp per litre). Don't worry: the pasta won't absorb it all, but it's important the water is "as salty as the Mediterranean" for maximum flavour.
2. Cook the gnocchi in the boiling water for 45 seconds. When they rise to the surface of the water, they're ready.
3. Whilst the pasta cooks, put the sauce in a large pan and add 2tbsp (30ml) of the boiling cooking water. Take care to ensure you squeeze all the sauce from the pouch. Gently heat until steaming. Once steaming, turn off the heat.
4. Once cooked, transfer the pasta to the sauce. Toss gently to coat.
5. Finally, plate and sprinkle with the Italian cheese. Buon appetito.

## INGREDIENTS (Allergens in **BOLD & CAPITALISED**)

Gluten Free Gnocchi (200g):

Potato Flakes, Rice Flour, Water, Guar Gum, Salt

Duck Ragù (180g):

Tomato, Duck Leg (26%), **CELERY**, Carrots, Onion, Olives (3%),

White Wine (**SULPHITES**), Chicken Stock (contains **CELERY** Seeds), Garlic, Sugar, Mint, Salt, Extra Virgin Olive Oil, Black Pepper, Bay Leaf

Vegetarian Italian Grated Cheese (8g):

**MILK**, Salt, Rennet (Microbial Coagulant), **EGG** Lysozyme

\*Our gluten-free pasta is handled in an environment where products containing gluten are also handled. We have procedures in place to minimise the risk any cross-contact/contamination of all the allergens that are handled as part of our operation. However, we cannot guarantee that there will not be any traces present in your food.

## NUTRITION

per 100g

**CALORIES PER SERVING: 491kcal**

Energy	542kJ
Calories	129kcal
Fat	1.9g
Of which saturates	0.5g
Carbohydrates	22.1g
Of which sugars	1.4g
Protein	5.5g
Salt	0.9g



Match all  
items with the  
sticker marked:

*Napoli*

Laithwaite's  
..... WINE .....

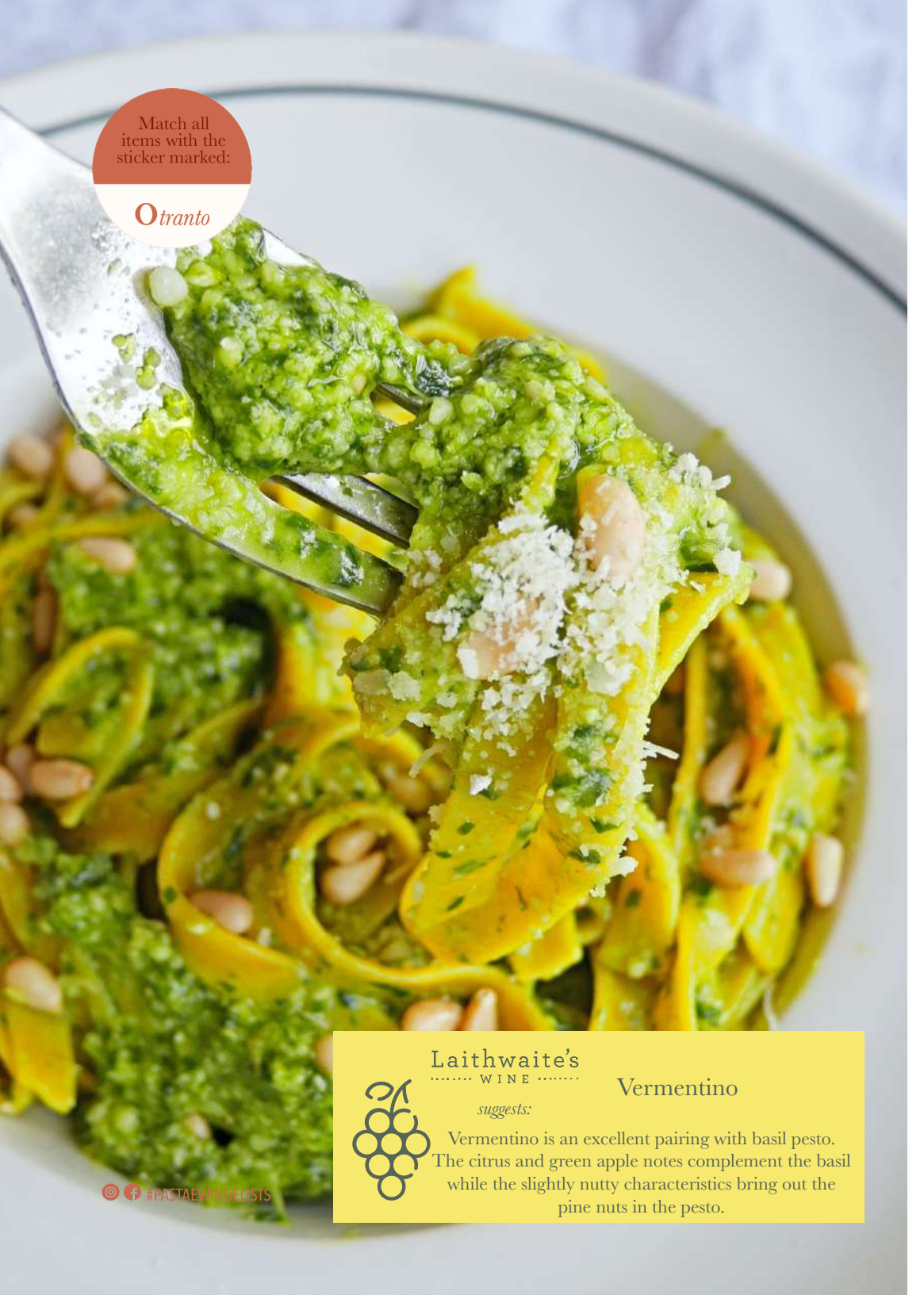


*suggests:*

Syrah

A light-bodied Syrah will complement this dish without overpowering the flavour of the duck. The red fruit notes along with the subtle smokiness of this wine make it the perfect match for these decadent gnocchi.

  #PASTAEVANGELISTS



Match all  
items with the  
sticker marked:

Otranto

Laithwaite's  
..... WINE .....

Vermentino

*suggests:*

Vermentino is an excellent pairing with basil pesto. The citrus and green apple notes complement the basil while the slightly nutty characteristics bring out the pine nuts in the pesto.



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# TAGLIATELLE WITH FRESH BASIL PESTO & PINE NUTS



## ABOUT THE DISH

Tagliatelle fall into the family of what is known as "cutters" (in Italian, "tagliare" means "to cut"), which is a group of pasta that are long and ribbon-like. Other members of the "cutters" family include tagliolini, tajarin, pappardelle, trenette and fettuccine. Tagliatelle hail from the Emilia-Romagna and Marche regions of Italy, where they have been loved for generations. Legend states that tagliatelle were invented on the night of Annibale II Bentivoglio's wedding to Lucrezia from the house of Este in 1487, by Lucrezia's talented chef, after seeing her ribbon-like hairstyle. However, there is much speculation about whether this is actually true or a joke made up by humourist Augusto Majani in 1931. We will never know.

One thing is absolutely certain, however. Bologna takes so much pride in its beloved tagliatelle that the city keeps a solid gold instrument, demonstrating the correct dimensions of a piece of tagliatelle, in its Chamber of Commerce (1 mm x 6 mm, for the curious). While we cannot guarantee our handmade tagliatelle are precisely those dimensions, we can guarantee that they perfectly complement our stripped-back, but incredibly beautiful, basil pesto. Made very simply using a pestle and mortar with just a few ingredients, this classic sauce of Liguria is splendid at its freshest - which is exactly what we bring you.

**Note: Store at 5°C or below. Consume or freeze on the day of delivery or the day after delivery.**

## METHOD

Note: Before transferring to the pan, untangle any strands of pasta that might be stuck together.

1. Bring a large saucepan of water to the boil. Generously salt the water (around 1tbsp per litre). Don't worry: the pasta won't absorb it all, but it's important the water is "as salty as the Mediterranean" for maximum flavour.
2. Cook the pasta in the boiling water for 2 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 2 tbsp (30ml) of the boiling cooking water to the sauce and mix together.
4. Once cooked, transfer the pasta to the pesto. Toss gently to coat.
5. Finally, plate and sprinkle with the Italian cheese. Buon appetito.

## INGREDIENTS (Allergens in **BOLD & CAPITALISED**)

Gluten Free Tagliatelle (180g):

Flour Blend (White Rice, Brown Rice, Potato, Tapioca, Buckwheat, Maize, Quinoa), Xanthan Gum, Water, Olive Oil, Salt, Turmeric, Sunflower Lecythin

Pesto alla Genovese (75g):

Basil (51%), Olive Oil, Vegetarian Italian Cheese (**MILK**, Salt, Vegetarian Rennet, **EGG** Lysozyme), Pine Kernels, Garlic, Salt

Vegetarian Italian Grated Cheese (8g):

**MILK**, Salt, Rennet (Microbial Coagulant), **EGG** Lysozyme

## NUTRITION

per 100g

**CALORIES PER SERVING: 721kcal**

Energy	1119kJ
Calories	269kcal
Fat	15.5g
Of which saturates	3.9g
Carbohydrates	18.6g
Of which sugars	1.7g
Protein	12.4g
Salt	1.3g

\*Our gluten-free pasta is handled in an environment where products containing gluten are also handled. We have procedures in place to minimise the risk any cross-contact/contamination of all the allergens that are handled as part of our operation. However, we cannot guarantee that there will not be any traces present in your food.



# Next Week: Emilia-Romagna Week

DECEMBER 14TH - 20TH

The final stop on our winter tour is Emilia-Romagna. Join us as we explore the terracotta-tinted streets of Bologna and indulge in traditional tortellini in our limited edition Emilia-Romagna Week menu...



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This menu is made from 100% recyclable materials