



PASTA
EVANGELISTS
made in London



**ARTISAN FRESH FUSILLONI
ALL'ARRABBIATA WITH PARMESAN**



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ABOUT THIS DISH

It is sometimes said that the proof of fine talent is not in the mastery of complexity, but in doing the simple things brilliantly. If that is so, this dish pays homage to the traditional, Roman *Arrabbiata* in the most meaningful way. The name of this dish - *Arrabbiata* - refers to the “angry” heat of the chilli-laced tomato sauce. The inclusion of beautiful, fiery Italian chilli flakes in the *Arrabbiata* sauce distinguishes it from the other classic tomato sauces in the Italian repertoire.

Indeed, verandas of homes across the Italian south are adorned with beautiful hanging chillies so that, when the need for heat presents itself, an *Arrabbiata* sauce can be conjured up at short notice. And whilst the chilli flakes are important, so too is the generous quotient of garlic, adding an aromatic and gutsy vibrance to this traditional sauce from *Lazio*.

METHOD

1. Bring a large saucepan of salted water to the boil.
2. Put the *arrabbiata* sauce in a pan and heat until steaming. Once steaming turn heat off immediately.
3. Open the pasta pack and put the *Fusilloni* in the boiling water (but leave the white flour in the pouch), stirring to separate any that stick, **for 3-4 minutes** until 'al dente' (check one before removing from the saucepan).
4. Transfer the *Fusilloni* to the sauce, sprinkle with the *parmesan* cheese and the washed basil leaves.
5. *Buon Appetito!*

INGREDIENTS (allergens in **bold**): Fresh pasta (**Wheat** flour, **Egg**, Durum **wheat** flour, Water), Tomatoes, Olive oil, Garlic, Chilli, Salt, Black pepper

GARNISH INGREDIENTS: Parmesan **cheese**, Basil

NUTRITION Artisan *Fusilloni* (165g; 464kcal), *Arrabbiata* Sauce (125g; 194kcal), *Parmesan* (8g; 12kcal)

Keep refrigerated, consume within 1 day of receiving.

FREEZING: The product can be frozen (ideally on day of delivery) and keeps for 2 months in the freezer. The pasta should be cooked directly from frozen. The sauce needs to be defrosted, either overnight in the fridge, or by putting it (still sealed in the bag) in hot water for 4-5 minutes, until thawed & heated through.

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



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