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#ITALYATHOME LIMITED EDITION

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# PUGLIA'S HAM & SCAMORZA RAVIOLI WITH THYME BUTTER & FENNEL CRUMB



## ABOUT THE DISH

Scamorza originates in the sun-drenched south of Italy, formed by artisans in Campania, Abruzzo, Molise, and - of course - Puglia. Scamorza belongs to the 'Pasta Filata' family of cheese, in which curds are stretched in hot water, resulting in a delightfully stringy and elastic cheese. The distinct pear-shaped cheese earns its name from its production process, in which the formed scamorza is hanged and left to ripen for around 2 weeks. Somewhat barbarically, then, in Southern Italy, 'scamorza' roughly translates to "beheaded" - a nod to the hanging of the cheese. The smoked flavour of Scamorza pairs perfectly with the pink morsels of ham flecked throughout our ravioli filling. Salty and moreish, this classic combination evokes Puglia at its very best.

To serve our ravioli, we've included burro e timo (thyme butter), as well as a sprinkling of our crushed fennel taralli. The latter is perhaps Puglia's most cherished export - expect to see vendors selling these rustic knots of crisp bread throughout the region. Taralli Pugliesi trace back almost 2,600 years, when the eponymous region was occupied by Greek settlers. Here, the small bread snack was presented as a ritual offering to Goddesses Demeter and Persephone, both of which were associated with grains and harvest.

**Note: Please consume or freeze our pasta and sauces within 2 days of 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 generously salted water to the boil.
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 thyme butter. Toss gently to coat.
5. Finally, plate and sprinkle with the fennel crumb. Buon appetito.

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

Ham & Scamorza Ravioli (200g):

Pasta (Durum **WHEAT** Semolina, **WHEAT** Flour "00", Pasteurised **EGGS** (24%)), Filling (Ricotta Cheese (Pasteurised Cow's **MILK**, Cream (**MILK**), Salt, Acidity Regulator: Lactic Acid), Scamorza Cheese (Pasteurised Cow's **MILK**, Salt, Rennet)(26.7%), Cooked Ham (Pork, Salt, Contains: Nitrites)(16.6%), Potato Flakes, Grana Padano (Cow's **MILK** Pasteurised Cow's **MILK**, Salt, Rennet, Preservative: **EGG** Lysozyme), Salt, White Pepper

Thyme Butter (20g):

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

Fennel Taralli Crumb (5g):

**WHEAT** Flour, Yeast, Water, Olive Oil, Fennel Seeds, Black Pepper, Salt

## NUTRITION

per 100g

**CALORIES PER SERVING: 654kcal**

Energy	1211kJ
Calories	291kcal
Fat	14.7g
Of which saturates	8.2g
Carbohydrates	25.9g
Of which sugars	1.3g
Protein	13.2g
Salt	1.0g