



PASTA
EVANGELISTS
made in London



**TUNA-FILLED SCHLUTZKRAPFEN WITH PARSLEY BUTTER
& BLACK OLIVE GRISSINI CRUMBS**



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ABOUT THIS DISH

Mezzelune - literally 'half-moons' in Italian - are, as the name suggests, a filled, crescent-shaped pasta originating from South Tyrol, a province of North Italy where the majority of the population continues to speak German, given the province's vicinity to Austria and its history within the Austrian Empire. Indeed, *mezzelune* are more often referred to as *Schlutzkrapfen* in South Tyrol, but we don't think it has quite the same ring to it.

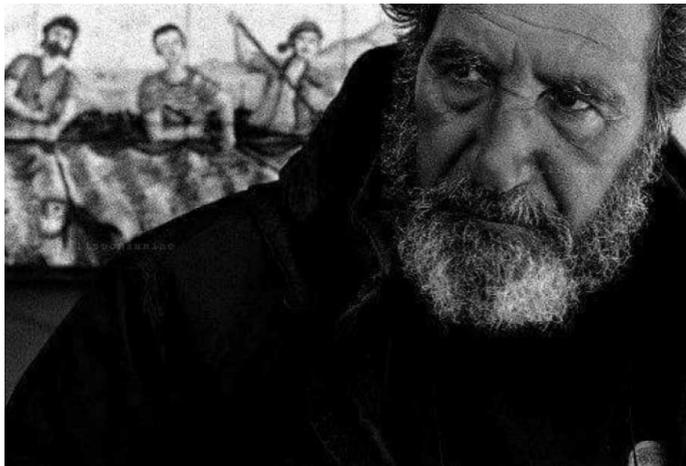
This week, we carefully fill each *mezzeluna* with fresh Italian tuna and capers. Our half-moons are then served with a simple parsley butter and black olive *grissini* crumb, enhancing the flavour of this beautiful and very unusual *pasta*.

The Florio "Tonnara", used to be the main tuna fishing location in Italy; it is in the tiny island of Favignana, near Sicily. *Gioacchino Cataldo*, see photo below, was the last "Rais" of the *tonnara* - he was the head tuna fisherman of Favignana, until it was closed in 2003. *Gioacchino* is considered almost a mythical figure in the Favignana island....if you meet him on your next trip to the island you will understand why...

METHOD

1. Bring a large pan of salted water to the boil.
2. Put the parsley butter in a large pan and heat until steaming.
3. Cook the *mezzelune* in the boiling water (but leave the flour in the pouch) for **3-4 minutes** until 'al dente' (check a corner before removing from the pan).
4. Once cooked, use a slotted spoon to transfer the *mezzelune* to the parsley butter. Toss gently together (if not, they break!) with the butter & garnish with black olives *grissini* crumb. *Buon appetito!*

INGREDIENTS (allergens in **bold**): Fresh Pasta (**Eggs**, Durum **Wheat** Flour, Salt, Water) **Tuna**, Onion, Robiola **cheese**, Ricotta **cheese**, Capers, Olive Oil, Parsley, Garlic, Salt
GARNISH INGREDIENTS: Parsley, **Butter**, Black Olive, Grissini (**Wheat**)
Calories: Tuna & Caper *Mezzelune* (175g; 400kCal); Parsley Butter (20g; 130kCal); Black Olives *Grissini* Crumb (10g; 40kCal);
Keep refrigerated, consume within 3 days of delivery
FREEZING: The product can be frozen (ideally on day of delivery) and keeps for 2 months in the freezer. The pasta can be cooked directly from frozen. The butter can also be frozen.



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