



**MEDITERRANEAN TUNA AND CAPER RAVIOLI WITH  
THYME BUTTER & LEMON PANGRATTATO**



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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 *mezzelune* with fresh Italian tuna and capers. Our half-moons are then served with a simple chive butter and lemon *pangrattato*, 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 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 thyme butter in a large pan and heat until steaming.
3. Cook the *mezzelune* in the boiling water (but leave the flour in the box) 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 thyme butter. Toss gently together (if not, they break!) with the butter & garnish with the lemon *pangrattao*. *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 (**Milk**), Lemon Pangrattao (**Wheat**)  
**Calories**: Tuna & Caper *Mezzelune* (175g; 400kCal); Thyme Butter (20g; 130kCal) Lemon Pangrattato (10g; 40kCal);

Keep refrigerated, consume within 1 day of delivery

**FREEZING**: The product can be frozen (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.

*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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