

Match all  
items with a  
pink  
sticker



**Donald Russell**

Scotland's Finest Butcher

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# SPRING LAMB RAGÙ WITH FRESH PACCHERI PASTA AND A MINT CRUMB

## ABOUT THE DISH

Distinguished by its exceptional fat marbling throughout, the shoulder cut of lamb is the highlight of this week's ragù - slow-cooked to help intensify the incredible flavour of the meat and yield a melting, succulent result. This week, we've sourced our lamb shoulder from the butchers at Donald Russell, who hold a Royal Warrant in recognition of the exceptional quality of their meats, used in Michelin-starred restaurants and some of the most prestigious hotels worldwide.

This dish is packed with flavour, in part because of the supreme quality of the meat used, but also because of the wonderful aromatics infused during the cooking process. To accentuate the natural, sweet aroma of the meat, we infuse the ragù with a bouquet garni ("garnished bouquet" in French, denoting a bundle of herbs tied together during cooking) of rosmarino (rosemary), timo (thyme), and, in a nod to the British culinary tradition, un po'di menta (a hint of mint). The good pour of tannic red wine added to the base of the sauce – moments after first searing the shoulder joint – brings depth and added flavour, whilst the pasta served with (here, paccheri) is robust enough to hold up to the rich sauce, gathering up pockets of ragù in its cavernous interiors.

This week, we've included a limited edition mint pangrattato (crumb) to further tease out the wonderful flavour and aroma of this very special cut of lamb from Donald Russell's butchers.

**Note: Please consume or freeze our pasta and sauces within 2 days of delivery.**

## METHOD

Note: Paccheri can take a little longer to cook: we recommend 4-6 minutes, but cook for longer if you prefer your pasta soft.

1. Bring a large saucepan of generously salted water to the boil.
2. Cook the pasta in the boiling water for 4-6 minutes. Stir regularly to prevent sticking.
3. Whilst the pasta cooks, put the sauce in a large pan and add 1-2 tbsp (15-30ml) of the boiling cooking water. 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 mint crumb. Buon appetito.

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

Paccheri (175g):

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

Lamb Shoulder Ragù (160g):

Lamb Shoulder (33%), Tomato, Water, Onion, Carrot, **CELERY**,  
Lamb Stock (contains **CELERY** seeds), Red Wine (**SULPHITES**),  
Extra Virgin Olive Oil, Mint, Salt, Garlic, Sugar, Rosemary, Bay  
Leaf, Thyme, Black Pepper

Mint Pangrattato (8g):

Bread Crumbs (**WHEAT** Flour, Water, Yeast, Salt), Olive Oil, Mint,  
Salt, Black Pepper

## NUTRITION per 100g

**CALORIES PER SERVING: 713 kcal**

Energy	894kJ
Calories	214kcal
Fat	7.0g
Of which saturates	2.5g
Carbohydrates	27.6g
Of which sugars	1.8g
Protein	10.5g
Salt	0.6g

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