

SPAGHETTI CACIO E PEPE FOR 2

Included in your kit

300 grams Spaghetti

Cacio e Pepe sauce

Parmigiano cheese

1. Allow your thawed cacio e pepe sauce to come to room temperature (approximately 30 minutes). Be sure not to heat the cacio e pepe as this will cause the sauce to split. Place in a large mixing bowl and stir.
2. Cook the spaghetti in lightly salted boiling water for 13 minutes.
3. While the pasta is cooking, add 2 oz of the pasta cooking water to your bowl of cacio e pepe sauce. Stir thoroughly to combine.
4. Using tongs, remove the spaghetti directly from the cooking water into your bowl of cacio e pepe sauce. Mix vigorously to fully coat the spaghetti.
5. Serve immediately topped with the provided Parmigiano cheese and freshly cracked black pepper.

RICOTTA GNOCCHI WITH SAGE BUTTER FOR 2

Included in your kit

450 grams ricotta gnocchi

Sage and butter

Parmigiano cheese

1. Cook the gnocchi in salted boiling water for exactly 5 minutes. Do not undercook or overcook. Ensure that you stir gently as our gnocchi are delicate.
2. While the gnocchi are cooking, heat the butter and sage in a wide pan until just melted. Remove from the heat.
3. Using a slotted spoon, gently pull the gnocchi directly from the cooking water into your pan of sage butter. Swirl to combine.
4. Serve immediately topped with the provided Parmigiano cheese.

PACCHERI ALLA SALSICCIA FOR 2

Included in your kit

300 grams Paccheri

Pork and Fennel Sausage Ragu

Parmigiano cheese

1. Cook the paccheri in salted boiling water for 10 minutes.
2. While the pasta is cooking, bring your sauce to a simmer in a large frying pan or wide pot.
3. Using a slotted spoon, pull the paccheri directly from the cooking water into your pot or pan of simmering sauce. Stir to combine. Allow to simmer for 1 minute.
4. Serve immediately topped with the provided Parmigiano cheese.

FUSILLI AL PESTO GENOVESE FOR 2

Included in your kit

300 grams Fusilli

Basil Pesto Genovese

Parmigiano cheese

1. Allow your thawed pesto to come to room temperature (approximately 30 minutes). Be sure not to heat your pesto as this will cause it to split. Place the pesto in a large mixing bowl and stir it into a paste.
2. Cook the fusilli in salted boiling water for 4 minutes.
3. Using a slotted spoon, remove the fusilli directly from the cooking water into the bowl of pesto. Mix vigorously to combine.
4. Serve immediately topped with the provided Parmigiano cheese.

GOAT RICOTTA

Our creamy goat ricotta is made with local goat milk, rosemary oil & Maldon sea salt. Serve the ricotta with hot, roasted crostini (bread: not included) lightly rubbed with a halved clove of garlic. Spoon a generous dollop of the ricotta on top of your crostini. Do not mix the oil into your ricotta as it will change the texture and flavour.

RAGU TOSCANA

Allow ragu to thaw in the fridge overnight. Bring sauce to boil before adding pasta.

PESTO ALLA TRAPANESE

Allow pesto to thaw in the fridge overnight. Do not apply any heat to the pesto or it will separate. Allow pesto to come to room temperature (around 30 minutes). Place pesto in a large bowl. Stir. Add drained pasta directly to the pesto and mix thoroughly.