

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. Do not thaw the spaghetti. Add frozen to lightly salted boiling water and cook 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. Do not thaw the gnocchi. Add frozen to salted boiling water and cook for exactly 5 minutes. Do not undercook (the gnocchi will dissolve) or overcook (the gnocchi will become hard). 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. Do not thaw the paccheri. Add frozen to salted boiling water and cook 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. Do not thaw the fusilli. Add frozen to salted boiling water and cook 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.

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.

RAGU

Allow the frozen ragu to thaw in the fridge overnight. Bring sauce to a boil in a wide pan or large pot. Add the cooked pasta of your choice.

LASAGNA BOLOGNESE

This classic lasagna bolognese is layered with slowly simmered ragu, besciamella sauce, and Parmigiano Reggiano. It is very important to allow your lasagna to rest after cooking. Preheat your oven to 400 degrees F. Remove the lid from your lasagna. Bake for 45 minutes to one hour on the middle rack. Check that your lasagna is hot by inserting a knife in the centre and holding it to your lip. Allow the lasagna to rest for 15 minutes before cutting and serving.