

RICOTTA GNOCCHI WITH BEEF & PORCINI RAGU FOR 2

Included in your kit

450 grams ricotta gnocchi

Beef & Porcini Ragu

Parmigiano cheese

1. Heat the beef and porcini ragu over medium heat in a wide pan until simmering. Remove from the heat.
2. 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.
3. Using a slotted spoon, gently pull the gnocchi directly from the cooking water into your pan of ragu. Swirl to combine.
4. Serve immediately topped with the provided Parmigiano cheese.

PACCHERI ALLA SALSICCIA FOR 2

Included in your kit

350 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 ALL'AGLIONE FOR 2

Included in your kit

350 grams Fusilli

Aglione sauce

Parmigiano cheese

1. Allow your thawed aglione sauce to come to room temperature (approximately 30 minutes). Be sure not to heat the aglione sauce as this will cause it to split. Place in a large mixing bowl and stir.
2. Do not thaw the fusilli. Add frozen to lightly salted boiling water and cook for 4 minutes.
3. Using a slotted spoon, remove the fusilli directly from the cooking water into your bowl of aglione sauce. Mix vigorously to fully coat the fusilli.
4. Serve immediately topped with the provided Parmigiano cheese and freshly cracked black pepper.

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 / SAN MARZANO TOMATO SUGO

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.

PESTO ALLA TRAPANESE

Allow the 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.

RIGATONI

Keep the pasta frozen until use. Add the frozen pasta to lightly salted, boiling water. Cook for 5 minutes. Drain.

POLPETTE (MEATBALLS)

Place the meatballs in a small pot or pan. Simmer gently, covered, for 10-15 minutes.

CHOCOLATE TORTA

Remove from the fridge for 30 minutes prior to serving. Scoop onto a small plate and spoon the croccante on top.