

# TIGGIS

## *Tube shaped pasta Norma – Tomato, garlic, aubergine, mozzarella, fresh basil*

Cook time: 5 mins Serves: 1

Box includes: 120 grams of pasta, 1 x tub of sauce, 1 x parmesan pot, 1 x mozzarella pot

You need: 1 x large saucepan, 1 x medium frying/wide based pan

### Method:

1. Boil one and a quarter litres of salted water in the saucepan and bring to the boil (see overleaf)
2. Add the pasta portion to the boiling water and cook for 10 mins, stir the pasta in the water so it cooks evenly and separates any of the pasta trying to stick together
3. Heat your frying pan on a medium heat, add the sauce mix and the mozzarella & bring to a simmer making sure the mozzarella has melted into the sauce.
4. Once the pasta is cooked, drain, add to the sauce & bring to a high heat.
5. Stir or toss the pasta until the sauce slightly thickens & coats the pasta (approx. 1min).
6. Serve on a plate or bowl, sprinkle with parmesan and enjoy...

Allergens ~ gluten, eggs, sulphur dioxide, milk

(prepared in a kitchen that handles all allergens)

### Ingredients:

Tortellini: Durum Wheat semolina, eggs, spinach, ricotta, milk.

Sauce: aubergine, tomato, olive oil, garlic, salt, white wine, onion, fresh basil, white wine

Keep refrigerated until use. Use within 2 days of delivery. Do not freeze.

## Extra info

### Salting pasta water:

We have developed the perfect blend of sauce mix including seasoning. For the best results all you need to do is heat the sauce & salt your pasta water as per the instructions.

One and a quarter litres of water is adequate for 1 portion of pasta with approx 3g of salt if you're cooking more than one portion at one time you need to add half litre water and 1g of table salt per portion

### Preparation:

Once the pasta has been cooked and drained add the pasta straight into the hot sauce

### Stirring or tossing:

Incorporating your pasta & sauce together by tossing or stirring it in the pan. Continue this for about 30 secs so the sauce will become slightly absorbed into the pasta, thicken and coat the pasta

### Adjusting seasoning:

If you follow our instructions for salting your pasta water, minimal additional salt or pepper should be required for serving. We recommend plating your pasta & allowing a minute or two before tasting, this will allow the full flavour of the dish to come through and prevent over seasoning.