

AEMILIA

— EST. 2020 —

Cooking instructions & storage tips:

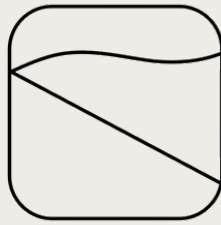
To achieve the best quality, place your order straight in the fridge (apart from the focaccia) and consume it within the day of purchase. Alternatively, you could freeze the pasta and sauces straight away just remember to cook the pasta from frozen.

You could freeze almost all our products for up to 3 months, you will just have to add a few minutes to the suggested cooking time. For additional advice do not hesitate to contact us directly.

We prepare everything fresh daily, so the pasta might be a bit stuck together or to the greaseproof paper. If that happens, simply place the whole sheet into the water with the pasta and the paper will come off in about 30 seconds.

- Bring a pot of water to a boil and add salt to taste.
- In a separate pan heat the sauce.
- Add the pasta to the boiling water, mix gently and cook for 3-5 minutes (filled pasta). Tagliatelle will cook faster (1-2 minutes) & gnocchi will have to be boiled for 3-5 minutes.
- Add a touch of pasta water to the pan to create a creamier sauce.
- Drain the pasta and mix it into the sauce.
- Keep mixing on medium heat for a minute and plate up!

Scroll down for Lasagne, Tortellini & Uovo in Raviolo cooking instructions.



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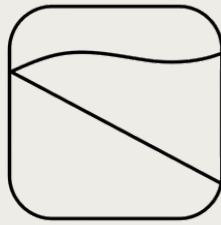
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Lasagne cooking instructions:

- Pre-heat the fan oven to 180-200°C.
- Remove the lasagne from the takeaway paper container and place it in the oven.
- Cook for 20-25 minutes (our family-size lasagne will cook in about 30-35 minutes or until nice and crispy on the edges).
 - Leave it to rest for 2-4 minutes.
- Lift the lasagne with a lifter, making sure it is always facing up.
 - Plate up!

Uovo in Raviolo cooking instructions:

- ~Bring a pot of water to the boil and add salt to taste.
- ~In a separate pan, heat up the sage butter on low heat.
- ~Without removing the greaseproof paper, gently add the raviolo to the boiling water.
 - ~After 20-30 seconds, you should be able to easily remove the paper.
 - Cook for 2-3 minutes.
- ~Make sure the raviolo is “facing up” throughout the all cooking, to avoid the egg yolk from bursting, by touching the bottom of the pan.
- ~With a spoon, carefully lift and drain the raviolo from the water.
- ~Place it in a serving plate & pour the sage butter on top of it.
- ~Sprinkle some parmesan and enjoy!



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**Tortellini or Anolini (with chicken broth)
cooking instructions:**

- Pour the broth into a small "milk pan" and bring to a boil.
- Add the tortellini or anolini to the boiling broth.
- Cook for 3-4 minutes.
- Serve and enjoy!

If you are consuming these specific pasta with a different sauce please follow the pasta cooking instructions.

These legendary jewels of pasta are widely eaten in Bologna and Modena to celebrate Christmas or Easter.

According to legend, they were created in poor times as a way to recycle the meat leftovers of the rich.