



OUR TIPS TO GET AN EXCELLENT RESULT

1. **Pasta "al Dente"**. "Al Dente" is the Italian slang for "cooked so as to be still firm when bitten". Pasta cooking time is variable (humidity, pasta shape...) so bite a piece of pasta after 8-9 mins to check if it has "Al dente" consistency. You will get better with practicing.
2. **Mix Pasta and sauce in the sauté pan** and until well combined (this is called **Risottare**).
3. **Top Quality Ingredients**: don't worry, we took care of it.

TAGLIATELLE AL RAGU' VEGETARIANO

SERVINGS: up to 4
COOK TIME: 10 min
PREP TIME: 5 min
LEVEL: EASY

HOW TO USE THE INGREDIENTS IN YOUR BOX

HOW TO COOK THE ARTISANAL PASTA + WARM THE SAUCE

- ☐ **Bring a large pot** (10 in diameter) of water to a boil 1lt (36fl oz) each 3.5oz.
- ☐ **Add Salt** (7gr per liter) and **add pasta** and stir gently to prevent sticking.
In a sauté pan **warm over low heat** the **Vegetarian Bolognese Sauce** for 1-2 mins.

DRAIN AND MIX PASTA WITH THE SAUCE

- ☐ Check after 8-9 mins for the "Al dente" consistency. **Drain pasta "al dente"** and save a cup of water (you may need it to get a sauce with a more silky texture).
- ☐ **Pour** immediately **pasta into the Sauté Pan** to avoid sticking and **mix** it with the sauce for 1 min over low heat. If necessary, add further pasta water. Do not overcook pasta. Serve it still "Al Dente".
- ☐ **Pour** pasta into a serving plate. The plates in the pictures are handmade and handpainted in Caltagirone, according with an old tradition. You can buy them on our website.

Video recipe at www.usitalianfood.com/food-experience/veg-bolognese-pasta

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HOW TO PRESENT YOUR PLATE (Optional)

☐ While you serve the dish, bring to the table a small jar with grated Pamigiano reggiano PDO or Ragusano PDO Cheese (Caciocavallo Ragusano) so your guests can sprinkle it on their pasta. Be aware that you have to look for the PDO mark, if you want to buy an authentic cheese made in Italy.

You can definitely use this Vegetarian Bolognese Sauce to make Vegetarian Lasagne!

A CURIOSITY ABOUT THE TRADITIONAL RECIPE

In 1982, the Accademia Italiana della Cucina (Italian Academy of Cuisine), an organization dedicated to preserving the culinary heritage of Italy, recorded and deposited a recipe for "classic Bolognese ragù" with the Bologna Chamber of Commerce. The academy's recipe confines the ingredients to beef cut from the plate section (cartella di manzo), fresh unsmoked pancetta (pancetta di maiale distesa), onions, carrot, celery, passata (or tomato purée), meat broth, dry white wine, milk, salt and pepper.

Enjoy with someone you care about & Buon Appetito!

