

February, 2019

VALENTINE'S DAY DISH YOU CAN MAKE IN 5 MINUTES

**Valentine's Day doesn't have to be an exhausting,
multi-course extravaganza this year**



If you don't have a lot of time, but still want to show that special someone you love them this Valentine's Day, La Famiglia Rana has you covered.

Skip the dinner reservations and cook your bae a delicious meal from the comfort of your own home.

A quick shop at your local grocery store and you'll have everything you need for a delicious meal that won't break the bank or take a ton of time.

Created by fresh filled pasta aficionados La Famiglia Rana, chicken and smoked pancetta tortelloni with spinach and cream recipe is the way to your loved one's heart this February 14th.

The 5 minute recipe includes restaurant-quality plating instructions from the experts in creating beautifully presented food, to ensure the meal is a feast for your eyes, taste buds and hearts.

The creation of the pasta backdates to the brand's own love story, which began in 1962 when Giovanni Rana fell in love with the art of making dough and created the most perfect filled pasta.

The pasta can be purchased from various Morrisons, Sainsbury's and ASDA stores throughout London or on Ocado. The full recipe can be found below.

- ENDS -

For more information or imagery, please contact La Famiglia Rana Press office on rana@cowpr.com or call 020 7234 9150

NOTES TO EDITORS

About La Famiglia Rana www.rana.co.uk

As our names suggests, La Famiglia Rana is a family run-and-owned company. We've been producing the finest fresh filled pasta since 1962. From humble beginnings when founder Giovanni Rana hand-made and personally delivered fresh tortelloni to friends and neighbors in Verona, we're now a globally recognised brand and we continue to uphold our same core values: using only the best ingredients and pushing boundaries to create the tastiest fresh filled pasta

RECIPE

CHICKEN AND SMOKED PANCETTA TORTELLONI WITH SPINACH AND CREAM

INGREDIENTS

- 1 250g pack of Rana Chicken and Smoked Pancetta Tortelloni
- 2 tbsp extra virgin olive oil
- 2 shallots
- 1 cup heavy cream
- 4 packed cups fresh baby spinach leaves
- salt and freshly ground pink peppercorn to taste



METHOD

Thinly slice 2 large shallots; heat the oil in a large skillet over high heat until it shimmers. Add shallots, season with salt and pepper to taste, and sauté until just wilted, 30 seconds to 1 minute

In the meantime, cook the Tortelloni according to package instructions in generously salted boiling water. Add the spinach to the skillet and the heavy cream; cook until spinach is wilted and sauce is reduced. Transfer sauce to a large serving bowl and add pasta. Serve immediately

SERVING SUGGESTIONS

To create a romantic setting you don't have to follow any rules but your hearts. The table is a blank canvas that you can fill with your love, creativity...and pasta!

Use flowers in a more unexpected way, instead of putting them in a single vase, play around and place them in single bud vases or lay them on the table in a diagonal line, with flower petals framing the composition. Use a table runner in a contrasting or darker colour to give more depth and emphasise the movement.

A linen tablecloth in a light grey palette balances the candy pink and pastel green plates, with mismatched napkins for a fun touch.

As a final romantic touch, you can light an unscented candle and serve a delicious plate of tortelloni using your other half's favorite La Famiglia Rana pasta.

Happy Valentine's Day and...buon appetito!