

FESTIVITIES WITH AN ITALIAN TWIST

Add an Italian twist to your festive feast with this Prosecco and creamy lemon sauce salmon tortelloni recipe



The pressure to wow guests with an incredible spread is at its peak during the festive season. But working tirelessly in the kitchen can now be a thing of the past with this Prosecco and creamy lemon sauce salmon tortelloni recipe. As experts in fresh filled pasta, La Famiglia Rana have crafted a deliciously delicate recipe that is bound to have everyone, including the host, in a celebratory mood.

Italy's favourite sparkling tipple gives crisp notes to the creamy lemon sauce, perfectly complimenting the smoky tortelloni filling.

The recipe was inspired by La Famiglia Rana's aptitude for living generously and was curated to be shared and enjoyed with nearest and dearest. The **Smoked Salmon and Ricotta Tortelloni** was handcrafted with this same idea in mind and is the perfect accompaniment to any festive dinner table.

The salmon tortelloni with Prosecco and creamy lemon sauce recipe can be prepared in just 15 minutes and is bound to bring a bit of festive merriment to any dinner party. To create a showstopping experience for guests the dish is best served as main course.

The Smoked Salmon and Ricotta Tortelloni can be purchased for prices starting from £2.50 from various Sainsbury's stores. To find a specific store location visit www.rana.co.uk/store-locator.

- 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 neighbours 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

SALMON TORTELLONI WITH PROSECCO AND CREAMY LEMON SAUCE

Difficulty level: Easy

Cooking and preparation time: 15 minutes

Serves 2

INGREDIENTS

1 pack of La Famiglia Rana Smoked Salmon & Ricotta Tortelloni

1 shallot peeled and chopped

1 tbsp butter

125 ml Prosecco

peel of 1 organic lemon cut into strips

2 tbsp lemon juice

125 ml crème fraîche

chives chopped

salt and pepper

METHOD

Melt butter in a frying pan over medium-high heat and sauté the shallot for about two minutes until soft and fragrant. Add lemon peel and season with salt and pepper to taste. Add Prosecco and lemon juice, bring to boil and lower heat to medium. Simmer for a couple of minutes, add crème fraîche, stir well and cook for a few more minutes until slightly thickened.

In the meantime, cook the tortelloni for two minutes in a large pot of salted boiling water. Strain delicately with a skimmer and tip them into the pan along with two tbsp of pasta cooking water. Mix delicately,

Divide between two plates, garnish with chives and serve.