

March, 2019

TREAT YOUR MUM TO MORE THAN JUST FLOWERS THIS MOTHER'S DAY



You don't have to be a culinary connoisseur to celebrate this Mother's Day with a delicious dish.

La Famiglia Rana has an array of quick and easy recipes to show just how much you care, like the **Prosciutto Cotto & Mozzarella Tortelloni with celery, creme fraiche and breadcrumbs** recipe - tasty and ready in just 10 minutes.

In Italy, traditionally hand-made pasta has been made by mothers and grandmothers. But in the late 50s women started working, and consequently they did not have time to make pasta anymore. The story of La Famiglia Rana begins in 1962, when Giovanni Rana started a fresh pasta revolution in his hometown of Verona, making 'grandmother-quality' tortellini filled with the highest quality ingredients and so much love. Saving the women of Italy time and ensuring them and their families could still enjoy fresh filled pasta.

Over half a century later and the pasta is still being made the same way, with food and family at the heart of this process.

This simple dish is great for those looking to whip up something tasty for their mothers or grandmothers. Or for those who need a guardian in the kitchen and want to create an easy dish together. Perfect for moments made for sharing.

Rana can be purchased from various Morrisons, Sainsbury's and ASDA stores and online at OCADO. To find a specific store location visit www.rana.co.uk/store-locator. 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 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

PROSCIUTTO COTTO & MOZZARELLA TORTELLONI WITH CELERY, CREME FRAICHE AND BREADCRUMBS

INGREDIENTS

1 pack of La Famiglia Rana Prosciutto Cotto & Mozzarella Tortelloni
1 celery heart sliced with its leaves roughly chopped
55g breadcrumbs
A few sprigs of thyme
3 tbsp grated Parmigiano Reggiano cheese
110g crème fraiche
2 tbsp butter or extra virgin olive oil
Salt and pepper to taste



METHOD

Heat the butter in a large pan and sauté the breadcrumbs for a few minutes, until lightly golden and fragrant. Pour the breadcrumbs in a bowl and set aside; when cold add thyme leaves, grated Parmigiano, salt & pepper and mix well.

Cook tortelloni according to package instructions and drain, reserving 55g of the pasta cooking water. In the meantime, heat crème fraiche in a large pan over medium heat. Add pasta to the pan, season with salt & pepper and toss, add a little of the pasta cooking water to loosen the sauce if needed.

Divide tortelloni among 2 plates, sprinkle with celery and breadcrumb mix and serve - buon appetito!