

February, 2020

Get your partner's heart beet-ing this Valentine's Day
Enjoy La Famiglia Rana's Prosciutto Cotto & Mozzarella Tortelloni with Beetroot and Almond Pesto recipe

Valentine's Day is the most romantic day of the year, but all that pressure can have us stressing over how best to celebrate with our loved ones.

Forget the hassle of hunting down the most lavish restaurant and create a romantic haven for your special someone in the comfort of your own home.

Italian pasta enthusiasts La Famiglia Rana have carefully curated the perfect Valentine's recipe that is a guaranteed feast for the eyes and palette. What says "I love you" more than a decadently coloured pink pasta dish, packed with delicious flavours. The unusual mixture of beetroot and almonds makes for a smooth yet punchy flavour combination that is sure to wow your loved one.

Crafted in Verona, or what some deem as the capital of romance, La Famiglia Rana's delicious Prosciutto Cotto & Mozzarella Tortelloni might just be the way to your loved one's heart (and taste buds). Perfectly accompanied by an exquisite beetroot and almond pesto, the recipe is the perfect way to surprise your special someone.

To really pull on those heart strings, dine by candlelight on a blanket in the living room, or style your dining table with a bit of creativity and a lot of love.

Instead of the classic red bouquet, opt for something a little more modern for an intimate evening with a dreamy pastel colour palette to match the recipe. Even the small details – like tied up cutlery with a satin ribbon – can make the world of difference.

Carefully place an array of your loved one's favourite flowers across the table and dim the lighting to create a warm ambience. Last but not least, couple this all with a nice glass of red wine, and you'll be set for an evening to remember.

La Famiglia Rana's tortelloni 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

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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.

In 2019 La Famiglia Rana Mushroom & Mascarpone Tortelloni and La Famiglia Rana Prosciutto Cotto & Mozzarella Tortelloni received the Great Taste Award, the UK's largest and most trust accreditation scheme for food producers.

RECIPE

Prosciutto Cotto & Mozzarella Tortelloni with Beetroot and Almond Pesto

Serving: 2

INGREDIENTS

1 pack of La Famiglia Rana Prosciutto Cotto & Mozzarella Tortelloni
15g shelled and roasted almonds for garnish
1 small roasted beetroot, peeled and diced
15g pumpkin seeds
15g cashews or walnuts
1 clove of peeled garlic
Grated Pecorino or Parmigiano Reggiano
Extra virgin olive oil
Fresh lemon juice
Salt and pepper

METHOD

Place all the pesto ingredients (beetroot, pumpkin seeds, cashews, garlic, pecorino, oil, lemon juice) in a food processor and mix until the ingredients are thoroughly blended. Add salt and pepper to your liking then pour the pesto in a bowl.

Grill the almonds in a non-stick pan for 2 to 3 minutes until they are golden brown and set aside. Meanwhile, bring a pot of salted water to a boil and cook the tortelloni for 2 minutes.

Carefully drain the tortelloni and stir in the pesto, mixing gently. Sprinkle with the toasted almonds and serve.

