

PITCHER PERFECT RECIPES

Perfect pairings are ALE in a day's work for La Famiglia Rana

Beer-lovers can revel in the flavours of their favourite craft Ale's from the comfort of their very own homes, combined with the delicious flavours of La Famiglia Rana.

The fresh filled pasta experts have created a selection of dishes using their range of tortelloni, pan-fried gnocchi and fresh sauces to suit everything from a Pale Ale to an IPA.

Genovese Basil P.D.O Pesto Burger

To complement the juicy malt character of Pale Ale and IPA's, La Famiglia Rana would suggest their flavour-filled Genovese Basil P.D.O. Pesto: the slight bitterness from the hops perfectly balances with the sweetness of the basil pesto and accentuates the taste of the Provolone cheese used to complete the burger.

Ingredients

- 1 pack of La Famiglia Rana Genovese Basil P.D.O Pesto
- 500g of minced beef
- 4 slices of Provolone cheese
- 4 burger buns
- ½ red onion, sliced
- Basil leaves
- Salt and freshly ground black pepper to taste

Preparation

Preheat a griddle pan over medium-high heat. Combine the minced beef with 1/3 of the Pesto, and then add salt and pepper until well mixed.

Divide the meat mixture into four patties and grill to your liking (roughly 3-4 minutes per side), adding a slice of cheese to each burger in the last 2-3 minutes of grilling.

Toast the buns on the grill then brush them lightly with the remaining Pesto. Add the patty, red onion and basil leaves to the bun and enjoy!



Prosciutto Cotto & Mozzarella Tortelloni with tomatoes, feta and cucumber

The subtle banana and clove-like scents coming from the fruity flavours and aromas within Wheat Beers lend themselves perfectly to La Famiglia Rana Prosciutto Cotto & Mozzarella Tortelloni: the deliciously fresh filling perfectly complements a delicate beer.

Ingredients

- 1 pack of La Famiglia Rana Prosciutto Cotto & Mozzarella Tortelloni
- 2 cups cherry tomatoes, cubed
- 1 small cucumber, peeled, deseeded and cubed
- ½ cup feta cheese
- 1 ½ tbsp dried oregano
- 5 tbsp extra virgin olive oil
- Salt and pepper to taste

Preparation

Put the tomatoes and cucumber into a large bowl, season with salt, pepper, oregano and extra virgin oil. Thoroughly mix the ingredients together and set aside.

Cook the tortelloni in a large saucepan according to packaging instructions, then drain and transfer the tortelloni to a bowl.

Divide between plates and toss to combine. Then garnish with the crumbled feta and extra oregano to serve.

Sausages with Pan-Fried Pumpkin Gnocchi and lettuce leaves

La Famiglia Rana Pan-Fried Pumpkin Gnocchi contributes a smoky tone to any Porter, adding complex flavouring to the crystal, chocolate and black malt tones of the beer.

Ingredients

- 1 pack of La Famiglia Rana Pan-Fried Pumpkin Gnocchi
- 10g unsalted butter
- 4 pork sausages
- A few Rosemary sprigs
- A splash of extra virgin olive oil
- Salt and pepper to taste



Preparation

Heat the rosemary and a splash of oil in a large frying pan. Then place the sausages in the pan and cook over a high heat for approximately 10 minutes, turning regularly until brown on all sides.

Meanwhile, place another large frying pan over medium heat and melt the butter.

Cook the gnocchi according to packaging instructions and then set to one side.

Serve the gnocchi alongside the sausages and garnish with a few fresh sprigs of rosemary and lettuce if desired.

Ragu Bolognese Tortelloni with cherry tomatoes and jalapeños

La Famiglia Rana have perfectly paired their Ragu Bolognese Tortelloni with a well-rounded and smooth Golden or Pale Ale to give a heady combination of succulent and rich flavors.

Ingredients

- 1 pack of La Famiglia Rana Ragu Bolognese Tortelloni
- 1 large handful of cherry tomatoes, diced
- 8 jalapeño peppers
- A splash of extra virgin olive oil
- A handful of fresh basil leaves

Preparation

Roughly slice the jalapeño peppers and remove the seeds. In a large frying pan, warm a tablespoon of olive oil over medium heat, add the jalapeños and sauté for 5 minutes.

In the meantime, cook the tortelloni according to packaging instructions and drain. Add the pasta to the frying pan along with the tomatoes and toss it all together for a minute over medium heat.

Drizzle with extra virgin olive oil, top with fresh basil leaves and serve.



- ENDS -

For more information, product samples, imagery or recipe suggestions, 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



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.