



## **BEEF SHIN RAGU**

Contents: Fresh Pasta, Beef Shin Ragu, Focaccia, Parmesan

*Allergens: Gluten, Dairy.*

Cooking instructions:

1. Heat up the Beef shin ragu
2. In a separate pan cook pasta in boiling salted water for 90 seconds (al dente).
3. Drain pasta and add to the sauce reserving some of the cooking water
4. Add parmesan and mix well. If needed add a little cooking water to get the right consistency
5. Serve with focaccia

Grazie per il tuo supporto! Buon appetito x