



Duck ragu, tagliatelle, radicchio and persimmon winter salad

What you'll receive:

- Duck ragu (celery)
- Tagliatelle (gluten, egg)
- Radicchio and persimmon salad
- Vinaigrette (mustard)
- Pangarattato and grated parmesan cheese (dairy)

What you'll need:

- Large saucepan
- Saucepan or microwave
- Salad bowl

Method:

1. Heat duck ragu in a saucepan over the hob or in its container in the microwave.
2. In a large saucepan, boil water and add a good tablespoon of salt. Add fresh tagliatelle for 4-5 minutes, or until al dente. Drain.
3. Dress salad with desired amount of vinaigrette.
4. Serve tagliatelle with a ladleful of duck ragu and a sprinkle of pangrattato and grated parmesan cheese.

Once you've finished your meal, please wash glassware and tupperware thoroughly and leave it in your boot room or on the side in the kitchen for our delivery driver to collect. Thank you!