



*Green Garlic & English Pea Tortelloni
with crescenza, preserved lemon &
parmigiano*



Ingredients:

- Tortelloni
- Ricotta Whey
- Butter
- Preserved lemon
- Lemon juice
- peas
- Parmigiano-Reggiano
- Pea Shoots

1. Bring a large pot of seasoned water to a boil.
2. In a 12" pan cook whey, preserved lemon and butter over medium heat. Bring to a simmer and remove from heat.
3. Drop your tortelloni into the boiling water. Cook until al dente, about 3-4 minutes. The pasta should start to give when touched but remember you do want to slightly undercook it as it will continue to cook in the saute pan. Add to your sauce pan along with a few tablespoons of the pasta water.
4. Return to medium heat, season to taste with lemon juice. Add peas and glaze pasta in sauce for 3-5 minutes. Adjust seasoning to taste.
5. Plate up and garnish with cheese and pea shoots.

For the focaccia – bake to rewarm at 350 degrees for 2 minutes.

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