

flour  
+ water  
PASTA SHOP



*Agnolotti dal Plin*



Ingredients:

- Agnolotti
- Butter
- Chicken Stock Reduction
- Parmigiano-Reggiano
- Sherry Vinegar

1. Bring a large pot of salted water to boil.
2. In a 12" pan add chicken stock reduction and butter. Bring to a boil and remove from heat.
3. Drop your agnolotti and 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.
4. Once cooked, add the pasta to your pan sauce along with 2 tablespoons of pasta water.
5. Continue simmering until the liquid is emulsified and agnolotti are glazed in the sauce.
6. Season with salt and sherry vinegar to taste. Plate up and garnish with parmigiano reggiano.

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