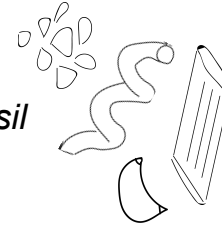


flour
+ water
PASTA SHOP



*Basil & Corn Cappelletti
with pickled kumquat, Genovese basil
& parmigiano reggiano*



Ingredients:

- Cappelletti
- Corn Cobb & Parm Rind Brodo
- Butter
- Lemon Juice
- Corn Kernals
- Parmigiano-Reggiano
- Basil Leaves
- Pickled Kumquat

1. Bring a large pot of seasoned water to a boil.
2. In a 12" pan cook brodo and butter over medium heat. Bring to a simmer and remove from heat.
3. Drop your cappelletti 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 corn kernals and glaze pasta in sauce for 2-4 minutes. Adjust seasoning to taste.
5. Plate up and garnish with cheese, basil leaves & pickled kumquat.

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

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