

Agnolotti dal Plin

Ingredients:

- Agnolotti
- Butter
- Chicken Stock
- Jus
- Sherry Vinegar
- Chopped Parsley
- Parmigiano-Reggiano



1. Bring a large pot of salted water to boil.
2. In a 12" pan add chicken stock, jus, butter and sherry vinegar. 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 tbs of pasta water.
5. Continue simmering until emulsified and agnolotti are glazed in the sauce.
6. Season with salt to taste and parsley. Plate up and garnish with parmigiano-reggiano.

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