



# Eggplant & Burrata Tortelli

## Ingredients:

- Tortelli
- Parmigiano Brodo
- Sungold Emulsion
- Eggplant Caponata
- Pecorino
- Basil Leaves
- Pickled Corbaci

1. Bring a large pot of seasoned water to a boil.
2. In a 12" pan heat parmigiano brodo, caponata and butter over medium heat and bring to a simmer. Add sungold emulsion and remove from heat.
3. Drop your frozen tortelli 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 and glaze pasta in sauce for 1-2 minutes. Add salt to taste.
5. Plate up and garnish with pecorino, basil leaves & pickled corbaci peppers.

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