



Autumn Squash Tortelloni

Ingredients:

- Tortelloni
- Sage Leaves
- Brown Butter
- Squash Puree
- Sherry Vinegar
- Butter
- Pickled Currents
- Aged Balsamic
- Parmigiano Reggiano

1. Bring a large pot of seasoned water to a boil.
2. In a 12" pan over medium high heat, toast sage leaves in the brown butter. Add squash puree and remove from heat.
3. Drop your tortelloni (from frozen) 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 2 ounces of the pasta water and the remaining butter.
4. Return to medium heat and season to taste with sherry vinegar and glaze pasta in sauce for 1-2 minutes. Adjust seasoning to taste.
5. Plate up and garnish with pickled currents, a drizzle of aged balsamic & parmigiano.

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