



Taleggio Scarpinocc

with aceto balsamico

Ingredients:

- Taleggio Scarpinocc
- 1/2 cup Unsalted Butter
- Kosher Salt
- Freshly grated Parmigiano Reggiano
- 1 tablespoon Extra-Vecchio Balsamico (or more if desired)

1. Bring a large pot of seasoned water to a boil.
2. Drop your scarpinocc (from frozen) into the boiling water. Cook until al dente, about 2-3 minutes.
3. Heat a 12-in saute pan over high heat. Add 1 cup of the pasta water to the pan. Add the butter and swirl (or whisk) vigorously to create an emulsion. Season with salt. When it achieves a sauce-like consistency and the sauce coats the back of a spoon, remove from heat.
4. Plate up and garnish with parmigiano and a generous drizzle of extra-vecchio balsamico.