

asparagus cappelletti

with green garlic, ricotta, pea pesto



Ingredients:

- Cappelletti
- Green garlic crema
- Butter
- Vegetable stock
- Lemon juice
- Pecorino
- Pea pesto
- Pea shoots

Bring a large pot of seasoned water to a boil.

In a 12" pan cook green garlic crema, butter and vegetable stock over medium heat. Bring to a simmer and remove from heat.

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 sauté pan. Add to your sauce pan.

Return to medium heat, season to taste with lemon juice and glaze pasta in sauce for 1-2 minutes. Adjust seasoning to taste.

Plate up and garnish with cheese, pea pesto and pea shoots. Enjoy!