

# calabrian chili & corn tortelloni

with lemon, parmigiano crema & ricotta salata

## Ingredients:

- Corn Tortelloni
- Corn Stock
- Butter
- Parmigiano Crema
- Roasted Corn
- Lemon Juice
- Ricotta Salata
- Aleppo Pepper

Bring a large pot of highly seasoned water to a boil.

In a 12" pan, heat and whisk together butter, corn stock and parmigiano crema until the sauce comes to a boil. Remove from the heat.

Drop the tortelloni (from frozen) into the boiling water. Cook pasta to al dente, about 2-3 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.

Once pasta is cooked, add it to the saucepan along with the corn kernels and 2 oz. of the pasta water and bring it back to a simmer.

Reduce sauce, just until it coats the pasta and season with lemon juice and salt to taste.

Garnish with ricotta salata and aleppo pepper. Enjoy!

