

HOUSEMADE PASTA GOAT CHEESE + CHIVE AGNOLOTTI with Dried Orange & Fennel

BATALI & BASTIANICH
PURVEYORS OF
FINE FOODS
TARRY MARKET
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"BUON APPETITO"

SERVES 6

Ingredients

2 Lbs of Goat Cheese Agnolotti
1/2 Cup of Butter
12 Fennel Fronds
2 Teaspoons Orange Zest strips, dried in
an oven for 30mins
1TbIs Fennel Seeds (ground)
1/4 Cup grated Parmigiano-Reggiano
Salt & Pepper to taste.



Directions

1. Bring 6Qts of Water to a Boil and 2 tablespoons of salt.
2. Drop the Agnolotti into the boiling water and cook until tender. 2-3 minutes.
3. Draining Agnolotti, reserving 1 cup of water.
4. Meanwhile in a saute pan, heat butter, and 1/4 Cup pasta water together, whisking to form an emulsified sauce.
5. Add cooked agnolotti, fennel fronds and orange zest to the pan, heat gently and coat with the sauce, about 1 minute.
6. Divide among 6 warmed plates, topping the agnolotti with fennel fonds and zest.
7. Finish with a sprinkle of ground fennel seeds and parmigiano-reggiano.

