



AGNOLOTTI

ANTIPASTI SALAD

SERVES 8

2 lbs. **AGNOLOTTI**
½ lb Sliced **San Daniele Prosciutto**
1lb **Kalamata Olives**, *whole pitted*
1.5 lbs Fresh **Mozzarella**, *diced*
24pcs **Oven Roast Tomato**, *quarter*
1 bunch **Basil** – *julienned*
Extra Virgin Olive Oil, Salt, Cracked Pepper,
Lemon Juice, Lemon Zest & Parsley – to taste

1. Dice **Fresh Mozzarella**
2. Quarter **Oven Roast Tomato**
3. Slice **Prosciutto & julienne Basil**
4. Boil **2lbs of Agnolotti** pasta, cook through, 'shock it' by placing it in an ice bath, cool and set aside.
5. To assemble the dish, *combine* all the above ingredients and the olives, toss evenly in a large mixing

bowl. Slowly drizzle in Olive Oil. Add Lemon Juice & Zest, Salt & Pepper to taste. Continue to toss and add **parsley** toss again before serving.

Pair with TORRE DEI BEATI PECORINO 2010 at TARRY WINE MERCHANTS