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RICOTTA AGNOLOTTI PASTA WITH WALNUT AND YOGHURT SAUCE



PREP.....0:10
COOK.....0:30
INGREDIENTS.....11
DIFFICULTY.....EASY
SERVINGS.....5

INGREDIENTS

- 500g packet Angelo's Ricotta Agnolotti
- ¼ cup walnuts toasted and most of the skins removed
- ¼ cup pine nuts, toasted
- ½ cup fresh bread crumbs (optional)
- 1 clove garlic crushed
- 1 cup Greek Yoghurt
- ½ cup parsley, chopped
- ¼ cup olive oil to combine
- Salt and freshly cracked pepper
- ½ cup pasta water

METHOD

Preheat oven to 170°C and roast walnuts & pine nuts until slightly brown (around 5 to 10 minutes). Remove roasted nuts from the oven and rub walnuts in a tea towel to remove skin. Remove and set aside a 1/4 cup of walnuts and roughly chop, these will be used to sprinkle on top of pasta just prior to serving.

In a food processor blend the remaining walnuts, pine nuts, yoghurt, bread crumbs and garlic until combined and a smooth consistency. Add in the olive oil, seasoning and parsley and blend again for 1 minute.

Cook Angelo's Ricotta Agnolotti for 15 to 20 minutes in salted boiling water until al dente then drain reserving 1/2 a cup of pasta water. Toss the sauce through the Agnolotti and add a little pasta water to thin the sauce, only, if required.



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