

# DIY AGNOLOTTI KIT



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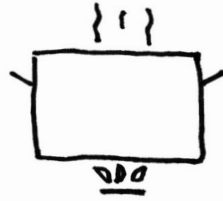
  
**ROSSOPOMODORO**  
cucina napoletana

1



Take out all the ingredients

2



Fill 3/4 of a pot with water, boil it and salt it until it tastes slightly less salty than the ocean

5



Drop the agnolotti into the boiling water and cook them for 3 minutes

6



Strain the agnolotti but keep some of the water

3



Blanch the vegetables for 2 minutes

4



Melt the butter and put the vegetables into the pan

7



Put the agnolotti into the pan with the butter and vegetables

8



While mixing together, add a drop of pasta water and a handful of parmigiano

9

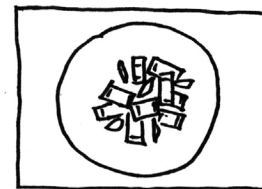


Plate them. Enjoy!