



•Tri Colored Cheese Tortellini•

Served with Pancetta, in a Parmesan Cream with roasted Roma tomatoes.

- ° Oven roasted tomatoes
- ° Tri colored cheese tortellini
- ° Fresh garlic and Shallots
- ° Pancetta, diced small
- ° Fresh Parmesan cheese grated
- ° Olive Oil
- ° Heavy Whipping Cream
- ° White Wine-Chablis
- ° Salt and Pepper
- ° Fresh Herb Garnish

° Sautee Pancetta until done or light brown. Add garlic and deglaze with white wine. Fold in heavy whipping cream and reduce. Add grated Parmesan to liking. Add Roasted tomatoes and tortellini, salt and pepper to taste. Heat throughout, then garnish with fresh herbs.

Thanks and Enjoy
Tom Watson
a.k.a. "Watty"