



Whipped goats cheese tortellini, parmesan & toasted pine nut cream sauce

SERVES 8 | PREP TIME 25 mins | COOKING TIME 5 mins

300g goats cheese

450ml **Anchor Extra Yield Cooking Cream**

1/4 bunch lemon thyme

sea salt & pepper

500g pasta dough

2 diced shallots

40g toasted pine nuts

30g **Perfect Italiano Parmesan**

1 pomegranate

1/2 lemon, zested

1/2 bunch watercress

In a food processor, combine goats cheese, 150ml **Anchor Extra Yield Cooking Cream**, lemon thyme, salt and pepper until the consistency is light and fluffy. Use this farce to fill the tortellinis. Once filled, blanch the pasta in salted boiling water and refresh in ice water. Keep to the side until needed.

To make pine nut sauce, lightly sauté shallots, remaining **Anchor Extra Yield Cooking Cream**, crushed pine nuts and **Perfect Italiano Parmesan**. Simmer and keep warm to serve.

To serve, refresh tortellinis in boiling water, toss in pine nut sauce, and place in serving dish. Finish with fresh pomegranate, lemon zest and watercress.



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