



Skewered Tortellini

Ingredients

1 cup Creme Fraiche (recipe on next page)

1/4 cup grated Parmesan cheese

Juice of 2 lemons

Grated zest of 2 lemons

3 cloves Roasted Garlic, peeled and crushed

1 1/2 pounds tortellini

Olive oil

Directions

In a small mixing bowl, combine Creme Fraiche, grated Parmesan cheese, lemon juice, lemon zest, and roasted garlic. Set aside until ready to use

Bring a large kettle of lightly salted water to a boil and cook the tortellini until just tender. Drain the pasta and sprinkle with olive oil to prevent sticking.

Put 2 warm tortellini on small, 6-inch skewers and serve immediately with dip.

****makes approximately 40 skewers; 1 1/4 cups dip**



Source: "Martha Stewart's Hors d'oeuvres" (Stewart)



Creme Fraiche

Ingredients

2 Tbsps buttermilk or sour cream
2 cups heavy cream

Directions

Heat cream over low heat to 100 degrees. Add buttermilk and mix well.

Put in covered jar and let sit at room temperature for 6 to 8 hours.

Refrigerate at least 24 hours before serving. The cream will become thick like sour cream

Note: Creme fraiche can be kept refrigerated in a tightly covered jar for 2 to 3 weeks.

Makes 2 cups

Source: "Martha Stewart's Hors d'oeuvres" (Stewart)