

Via Mare at Greydon House: Sweet Summer Corn Agnolotti

Housed in a 19th-century Greek Revival mansion that was seamlessly combined with a new, Second Empire Baroque addition, Greydon House is the result of herculean efforts of three East Coast developers, whose vision was to create a stylish retreat that reflected the island's origin as a seafaring community in the heart of Nantucket's charming downtown. Via Mare takes inspiration from Venezia's storied history in the spice trades & regional tradition of snacking, almost tapas-esque, in little taverns called Bacari. The menu highlights Nantucket's bounty of garden & sea in small plate form.

INGREDIENTS:

- For the Pasta
- 00 flour - 190g
- whole eggs - 2 whole

- For the Filling
- Corn Juice - 2 c
- Fine Polenta - 1/2 c
- butter - 2 tbsp

- Chives

- Lime zest, and juice
- Grated Parmigiano
- Peperoncino
- Corn Juice 1/2 c
- Butter

METHOD:

Filling: Strip the corn off the cob and juice through a juicer, put in a heavy bottom pot with rest of ingredients and cook until thick, about a half hour, season with salt and pepper.



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METHOD:

Let cool, and it will thicken as it cools, put into a piping bag (if not on hand not a problem, just use a spoon to put filling on pasta sheets).

Mix ingredients to make pasta dough, let rest an hour.

Then using a pasta machine, roll out into sheets about 6 inches wide. Put dots of your filling in little intervals on the pasta sheets. Then fold the pasta sheet over and squeeze out any airpockets- seal and trim with a ravioli wheel (for nice edges, or just use a knife if unavailable).

In well seasoned boiling water, drop your agnolotti and cook 2-3 minutes.

In the meantime, in a large pan add butter and corn juice over medium heat and gently warm - throw your cooked agnolotti in and stir gently, add parmigiano, a couple squeezes of lime juice and stir until emulsified adding pasta water as necessary to adjust consistency.

Put on a plate with all pan juices - sprinkle with parmigiano, microplaned lime zest, and a sprinkling of peperoncino.