



Spaghettini “Pasotto” by Chef Nate Whiting

Chipotle Crumble

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| 3oz | Butter; Room Temperature |
| 2oz | Sugar |
| .5oz | Minor's Chipotle Flavor Concentrate |
| 6.5oz | All purpose Flour |
| Pinch | Smoked Paprika |
| Pinch | Ground Cumin |

Chipotle Lime Brodo

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| 10qt | Water |
| 10oz | Lime Juice |
| 2.5oz | Salt |
| 10ea | Fresh Bay Leaves |
| 2.5oz | Minor's Chipotle Flavor Concentrate |

To Prepare the Dish (1 Serving)

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| .5lb | Spaghettini (or your favorite dried pasta format) |
| 1qt | Chipotle Lime Brodo (more or less a/n) |
| 3oz | Butter |
| 1.5oz | Minor's Culinary Cream |
| 3oz | Minor's Green Leaf Cilantro Pesto (more a/n for garnish) |
| a/n | Lime Juice |
| a/n | Salt |



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Chipotle Crumble Directions (yields approximately 25oz)

1. Heat oven to 350°F.
2. In a stand mixer, fitted with the paddle attachment. Combine all the ingredients, and mix on low speed; until the mixture looks like coarse sand.
3. Line a full sheet pan with parchment paper.
4. Evenly Disperse the crumble onto the lined pan, and bake in the oven for 7-10 minutes.
5. Rotate the pan and continue cooking for approximately 7-10 minutes longer or until the crumble is a toasty golden brown.
6. Allow the crumble to cool at room temperature, before storing in an air tight container.
7. If stored correctly at room temperature, the crumble can be made well in advance. With a comfortable shelf life of 7-10 days.

Chipotle Lime Brodo Directions

1. In a medium sized sauce pan, combine the water, lime juice, salt, bay leaves and Minor's Chipotle Flavor Concentrate.
2. With a whisk, mix until the ingredients are evenly dispersed.
3. Bring the Brodo to a boil: strain out the bay leaves.
4. Reserve the broth, and keep warm.

To Prepare the Dish Directions (yields 2 (4oz) portions)

1. Heat a large pan over a medium flame, add the butter. Once it's melted, add all the Spaghettini and carefully stir/toss to coat.
2. Turn the flame to high, and add enough of the warm Chipotle Lime Brodo to cover the pasta (approximately 2 cups)
3. Stirring often to avoid sticking, continue to cook the pasta until nearly all the Brodo has evaporated (much in the same manner you would cook risotto).
4. Add another cup of the Brodo to re-moisten the pasta, and to continue cooking. Adding more Brodo as needed.
5. When the Spaghettini is cooked (approx. 9-11 minutes), remove the pan from the heat.
6. Add the Minor's Culinary Cream, Minor's Green Leaf Cilantro Pesto and stir to incorporate.
7. Adjust seasoning with salt and lime juice to taste.
8. Serve warm, topped with additional Minor's Green Leaf Cilantro Pesto and 1oz Chipotle Crumble (from above).