

Spinach and ricotta malfatti

Ingredients: (Serves 4)

500g smooth ricotta

250g blanched spinach, chopped

1 egg yolk

80g pecorino, finely grated, plus 40g extra

pinch of salt

1 cup plain flour, plus extra for dusting

100g butter

½ bunch sage, leaves picked

Method:

- Mix ricotta, egg yolk, 80g pecorino and a good pinch of salt in a large bowl until well combined. Gradually add flour, mixing well after each addition, until dough is firm and not too sticky. Scoop ping pong ball size lumps of dough and roll into rough ball shapes, dusting hands with flour if needed (they shouldn't be perfect, malfatti means badly made).
- Bring a pot of salted water to the boil, add the malfatti and cook until they rise to the surface.
- Meanwhile, melt the butter in a small saucepan over a medium heat, add the sage and allow to gently wilt.
- When the pasta is cooked using a slotted spoon scoop malfatti straight into the butter, carefully swirl the pan to coat and emulsify the butter.
- Spoon malfatti onto serving plate, pour over the butter and sage and grate over remaining pecorino.