

Strozzapreti with sauteed cherry tomatoes

- 1 Wash the spinach, remove bigger stems and cook or steam until soft. Let the spinach cool down, then squeeze out any excessive liquid and chop finely.
- 2 In a large bowl mix together spinach, ricotta, egg, grated Parmesan and season with freshly ground black pepper, sea salt and nutmeg.
- 3 Meanwhile heat a large pot of salted water.
- 4 The author thinks of the next step as the "tricky bit": Drop a spoonful of the mix on a floured board, dust your hands with flour and flap it from one hand to the other to give it the proper shape and get rid of the extra flour. This method worked better than I had expected. But you could also try to dust a spoonful (tbsp) of the mix with some flour and carefully roll it with your hands into the desired shape. Works well, too.
- 5 Cautiously drop them into the pot with the simmering water, but not too many at once. They are done, as soon as they float on the surface again, which takes about two to three minutes. Remove with a skimmer.
- 6 Heat some butter in a pan and add the Strozzapreti as well as the cherry tomatoes (these are not in the original recipe, but added a nice fruity touch). Sauté for one or two minutes and shake the pan occasionally, then serve on a plate with freshly ground pepper and grated Parmesan.



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Recipe source: adapted from A Tale of 12 Kitchens, p.94

Prep time & cooking: 20-30min.

Ingredients (serves 2-3):

- * 200g spinach
- * 175g ricotta
- * 30g grated Parmesan
- * 1 egg
- * freshly ground black pepper
- * sea salt
- * freshly ground nutmeg
- * flour for cutting board and hands
- * 50g butter
- * 100g cherry tomatoes, halved or quartered
- * to serve: grated Parmesan and freshly ground black pepper