

HAND-CUT SPINACH PASTA WITH A BUTTER & SAGE SAUCE

Serves 4 as a starter or 2 as a main dish

INGREDIENTS:

50g Chopped Spinach

2 Eggs

200g Tipo '00' Flour

75g Unsalted Butter

12 Sage Leaves

Parmesan to Serve

DIRECTIONS

Put the spinach into a colander and pour over a kettle of just-boiled water until fully wilted. Cool, then use clean hands to squeeze as much water as possible from the spinach.

Put the spinach and eggs into a small food processor and whizz until smooth. Add the flour and a pinch of salt, and pulse until it comes together as a dough. Tip out onto a lightly floured worksurface and knead for 10 minutes until really smooth, adding a little extra flour if it's a little sticky. Cover and chill for 30 minutes.

Sprinkle a little flour on the dough and roll out on a lightly floured worksurface until about 2mm thick. Use a pizza cutter or knife to cut the pasta into rough triangles.

Put the butter in a large frying pan and heat until foaming. Continue to cook, while stirring, until the butter turns brown and smells nutty. Add the sage leaves to the pan for a minute, then remove from the heat and put the sage leaves on a plate.

Cook the pasta in a large pan of boiling salted water for 3 minutes or until al dente. Use a pair of tongs or a large slotted spoon to lift the pasta into the frying pan and toss really well in the butter, cooking over a medium heat for a minute if it's a little saucy. Divide between four plates and sprinkle with parmesan and the sage.