

Green Pasta

4 servings

INGREDIENTS

For pasta:

400g **pasta flour**

3 **eggs**

200g baby spinach

100g tarragon

2 tbsp water

Salt

For sauce:

250g **ricotta**

50ml olive oil

50g **almonds**

ALLERGENS HIGHLIGHTED IN BOLD



PREPARATION

Cook the baby spinach and tarragon in a pan over medium heat (6) for about 5 minutes.

Finely puree the spinach and herb mixture in a blender and leave to cool.

For the pasta, put the flour on the work surface and make a well.

Separate the egg yolk from the egg white and place in the centre of the well. Add the spinach and herb mixture and season with salt.

(cont.)

Green Pasta

PREPARATION

Knead everything into a firm dough. If the dough still sticks, add a little flour. Wrap in cling film and place in the fridge for at least 30 minutes.

Divide the dough into 2-3 portions, flour well and roll into 3 mm thick sheets with a pasta machine.

Dust the sheets with flour in between and cut into ribbon noodles.

For storage, form small nests and dust with flour again. Just before eating, place in boiling water for 3 minutes. Finish with ricotta, olive oil and chopped almonds and enjoy!

