

Home made Agnolotti stuffed with ricotta and spinach served with lemon butter |

Recipe for 12 tapas



Description

Delicious fresh pasta recipe from chef Antoine. A pleasure for all the senses!

Note

You can replace the spinach with arugula for a fun twist on the same recipe.

Ingredients

Spinach pasta

- 2 Unit(s) Egg
- 1 Unit(s) Egg yolk
- 30 Gr Spinaches
- 30 Ml Olive oil
- 300 Gr Flour
- 6 Gr Salt

Ricotta stuffing

- 200 Gr Ricotta
- 50 Gr Spinaches
- 1 Unit(s) Egg
- 75 Gr Mozzarella cheese
- 35 Gr Parmesan

Lemon butter

- 100 Ml Cooking water
- 1 Unit(s) Lemon
- 75 Gr Butter

Preparation

- Preparation time **60 mins**

Spinach pasta

In a blender, combine the eggs, olive oil and spinach.

On a flat work surface, combine the flour and salt and make a well in the center. Pour the liquid mix in the center of the well and start working it with a fork. Finish off the pasta dough by kneading with the palm of your hand. Let the pasta dough rest for 30 minutes before using it.

Ricotta stuffing

Blanch the spinach and then cool them in an ice bath, strain and chop them. Strain the ricotta to remove the excess water and combine all the cheeses. In a mixing bowl, combine all of the ingredients and season to taste with salt and pepper. Transfer the mix to a pastry bag and set aside.

Lemon butter

Zest the lemons and set the zests aside. Squeeze the juice. In a sauce pot, heat the water and lemon juice. Add the butter little by little, making sure to whisk it continuously to obtain a nice emulsion.

Bon appétit!