

# Spinach and Ricotta Malfatti

SERVINGS: 2

TIME: 30-45 MIN



## Ingredients

For the sauce:

Olive oil

2 cloves of garlic, chopped

400g can of tomatoes

1 tbsp tomato paste

30g basil, stems chopped

and leaves torn

Chilli powder (to taste)

For the malfatti:

250g spinach

125g ricotta cheese

1 egg yolk

30g plain flour, plus extra for  
dusting

60g parmesan cheese, grated, plus  
extra to serve

Zest of half an unwaxed lemon

## Directions

1. Rinse the spinach and put into a saucepan. Place over a medium heat and cook for a few minutes until wilted. Tip into a strainer and leave until cool enough to handle, then squeeze out as much water as possible. Transfer to a chopping board and finely chop.
2. For the tomato sauce, heat the olive oil in a deep saucepan, then sauté the garlic and chopped basil stems for a few minutes. Add the canned tomatoes, chilli powder, season with salt and pepper and let it simmer for five minutes. Add the basil leaves and stir.
3. In a mixing bowl, combine the ricotta, egg yolk, flour, parmesan, lemon zest and chopped spinach. Mix thoroughly and season generously with salt and pepper.
4. On a well-floured board, gently roll the mixture into 4cm balls. The mixture can be wet, so handle it delicately and use the flour to prevent sticking.
5. One at a time, gently place each malfatti in the tomato sauce. Cover with a lid to allow the malfatti to steam, and cook for about 5 minutes, or until the malfatti expand slightly and the sauce reduces.
6. Top with more basil and grated parmesan.