



Spinaches goodies tomato and peppers

Ingredients

For the goodies: 500 g of fresh ricotta cheese 150 g of flour 00 150 g of boiled spinach and drained 100 g potatoes 3 eggs 100 g of grated Parmesan cheese A little nutmeg, salt For the sauce: 400 g of CIRIO Peeled Plum 2 yellow peppers 2 cloves of garlic 2 tablespoons of olive oil 30 g of butter 5-6 basil leaves 150 ml of fresh cream 100 ml of broth vegetable Salt and pepper 50 g grated Parmesan cheese

Preparation

1. Boil the potatoes in a saucepan with salted boiling water when it is cooked, peeled and passed everything with a potato masher. Pour into a bowl.
2. A part finely chop the spinach in a food processor with eggs, so you get a fine cream, and pour into the bowl with the potato passed, finally add the ricotta, flour, grated Parmesan cheese, a little nutmeg and a bit of salt.
3. Mix everything. Take a spoon and form small balls, put the balls on a tray and leave in the refrigerator for 30 minutes.
4. For the cream of tomato peppers: peel the garlic cloves, and golden peppers previously cleaned and cut into thin slices; brown them in a pan with butter and oil, remove the garlic and pour the pack Cirio Peeled Plum, add the basil, the vegetable stock and the cream, salt and pepper and cook the sauce for 10 minutes.
5. Cook the dumplings in salted water and season with the sauce; served with cheese parmesan

