



Malfatti with tomato sauce

Ingredients

Malfatti: 250g of ricotta, drained overnight in a sieve lined with muslin cloth 500g of spinach 1 egg 50g of flour 50g of semolina flour 70g of Parmesan, finely grated 1 pinch of nutmeg salt Simple tomato sauce: 400g of Cirio tinned Datterini tomatoes 1 onion, small 2 garlic cloves salt

Preparation

This recipe serves 3

1. To make the malfatti, wilt the spinach down with a splash of water and a pinch of salt. Transfer to a sieve and allow to cool.
2. Once cool, squeeze out as much water as you can from the spinach, then finely chop.
3. Place the ricotta in a mixing bowl with the rest of the ingredients and mix well until everything is evenly incorporated.
4. Roll the mixture into neat 4cm balls using your hands.
5. Cook in salted boiling water - they are ready when they rise to the surface. Once cooked, allow to drain and steam-dry a little.
6. To make the tomato sauce, sweat the onion and garlic until soft with no colour, then add the tomatoes, crushing them lightly. Cook out over low-medium for 10-15 minutes until it starts to thicken. If desired, blitz in a blender until smooth.
7. Serve the malfatti on a bed of the tomato sauce.

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by Great Italian Chefs

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