CUCINA ITALIANA COOKING SCHOOL



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Ricotta Filling and Tomato Sauce

For the filling

- 600g ricotta, 120g of grated parmesan
- 1 egg

Instructions

- · Mix the ricotta, Parmesan, nutmeg and egg in a bowl.
- Let it rest for a few hours in the fridge.

Tomato Sauce:

Ingredients:

- 2 cans of tomatoes (food processed) or use a good quality passata
- 2 garlic crushed, pinch of chilly flakes
- · Extra virgin olive oil, salt and pepper

Place all ingredients into a pan and let it come to boil. Turn down the heat down and simmer for 40 minutes to reduce the sauce, adding water if necessary.

SPINACH PESTO:

Ingredients

- 100g of fresh spinach
- 2 spoons of chopped parsley
- 1 clove of garlic finely chopped
- 50g of extra virgin olive oil
- 15 g of basil leaves
- 60g of parmesan cheese and plus for serving.
- Salt pepper, water that you cooked the pasta

Instructions

On a food processor, place the spinach, garlic, parsley, and basil. Add the oil slowly till the consistency is creamy.

Place it on a bowl and add the cheese. Add extra virgin olive oil if you wish to keep in the fridge.

Cook the pasta keeping some cooked water (from the pasta pot) to dilute the pesto.

Notes: