
Ricotta and Spinach Filling for Fresh Pasta

Servings: 10

From the Kitchen of Brett Broussard

1 cup whole milk ricotta cheese
10 ounces spinach (cleaned and trimmed)
1 large egg yolk
1 cup grated Parmesan cheese
1/2 teaspoon fresh grated nutmeg
1 zest of one lemon
freshly ground black pepper, to taste
salt to taste

Gather all of the ingredients. Set a fine-mesh strainer lined with cheesecloth or a couple of paper towels over a bowl. Add the ricotta and allow it to strain out excess liquid for 5-10 minutes as you continue with the prep. Boil a large saucepan of salted water. Plunge the spinach in to blanch it, then remove it 30 seconds later. Drain and cool the spinach under cold running water to stop the cooking. Finely chop the drained spinach. In a medium bowl, combine the chopped spinach with ricotta cheese, egg yolk, Parmesan cheese, lemon zest, and nutmeg. Season with salt and pepper to taste.

Yield: 2 1/2 cups
