



## **RICOTTA AND SPINACH AGNOLOTTI WITH BROWN BUTTER SAUCE AND POPPY SEED, RICOTTA STRAWBERRY FILLED CREPES** **BY MIKE SHATURA**

### **RICOTTA AND SPINACH AGNOLOTTI WITH PEAS, ALMONDS AND BROWN BUTTER SAUCE.**

#### **PASTA**

##### **INGREDIENTS:**

300g Flour  
1 generous pinch of salt  
2 small eggs  
3 yolks

##### **METHOD:**

Put the flour in the food processor along with salt, blend while adding eggs slowly until the mixture resembles cookie crumbs.

Take out and finish kneading by hand until the mixture becomes a smooth dough. Chill for at least 1 hour before rolling.

Roll the pasta to about 1 mm thick. Pipe the filling, leaving 5-7cm gaps between each piping and brush egg or water around the edges.

Fold the pasta over and pinch it with your fingers between the gaps creating little "pillows". Cut to separate and create the Agnolotti.

Cook in the salted water for about 4 minutes from fresh or until the pasta floats to the surface.

For final steps refer to the sauce recipe.



## **FILLING**

### **INGREDIENTS:**

100g fresh baby spinach  
olive oil  
1 onion diced  
2 garlic cloves finely sliced  
salt  
500g fresh ricotta  
zest of 1 lemon  
2 egg yolks  
salt/pepper to season

### **METHOD:**

Roughly chop baby spinach.  
Heat pan with a little oil lightly sauté the onions and garlic.  
Sprinkle over salt and add spinach just to wilt it slightly.  
Take it off the heat, cool slightly.  
In a bowl, add ricotta, lemon zest, egg yolks and seasoning.  
Fill the piping bag and reserve.

### **TIP**

The made up angolotti can be frozen and kept for later date!  
Simply make fresh sauce.

## **SAUCE**

**INGREDIENTS:**

200g unsalted butter  
2 garlic cloves  
2 shallots fine diced  
50g chopped almonds  
2 cloves black garlic finely sliced.  
1 cup fresh frozen peas

**GARNISH:**

grated parmesan  
1 handful watercress  
1 handful broad bean flowers

**METHOD:**

Melt the butter in the pan, add garlic, shallots then the almonds Cook slowly until butter starts to turn golden in colour. Add the black garlic, swirl as it fries.  
When the butter begins to foam and is rich in colour, remove from the heat.  
As the pasta is cooking and begins to float add the peas for the remaining 1-2 minutes of cooking time.  
When both the pasta and peas are cooked, drain and add to the pan of butter sauce and toss.

**TO SERVE:**

Dish up the agnolotti, sprinkle with freshly grated parmesan, watercress and broad bean flowers.

**POPPY SEED CREPES, FILLED WITH RICOTTA AND STRAWBERRIES****INGREDIENTS:**

170g plain flour



1 Tbsp. caster sugar  
¼ Tsp. salt  
3 eggs  
480ml milk  
2 Tbsp. melted butter  
50g poppy seeds  
sugar to sprinkle

### **METHOD:**

To make crepe batter, whisk all the ingredients together and let it rest for a least 1 hour.

Heat up a non-stick pan, pour a small amount of mixture and swirl to make a thin even crepe.

Cook the crepes on both sides for about 2 minutes sprinkle with a little sugar to finish.

### **FILLING:**

### **INGREDIENTS:**

300g fresh strawberries (roughly chopped)  
100g sugar  
1 vanilla pod (scraped)  
Zest of 1 orange  
15ml Frangelico or Grand Marnier liqueur  
Generous drizzle of Balsamico Gusti  
3-4 mint leaves roughly torn

### **METHOD:**

In the bowl combine strawberries, sugar and vanilla then allow to rest for 5 minutes. Heat up the pan and add the strawberry mix.

Once the sugar is melted add the orange zest, liqueur and balsamic.

Cook the filling slightly, just enough to soften the strawberries then throw over the mint leaves and toss in the pan.



Allow to rest as you fill the crepes.

## TO SERVE:

## INGREDIENTS:

50g Ricotta

50 ml Liquid honey

## METHOD:

Lay out crepes on the bench spread a little bit of ricotta on top. Put small amount of strawberry filling inside and roll the crepe into a cigar shape. Spoon over more of the strawberry mixture, drizzle a small amount of liquid honey and enjoy!

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## FURTHER LINKS

<http://www.thegroverrestaurant.co.nz>

<https://www.instagram.com/mikeshatura/>

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