

Eat The View



Recipes and Tips

Creamed Spinach Pasta

For 2 to 3 portions

125 gr ricotta
Salt and pepper
226 gr fettuccine or tagliatelle
1 ½ tablespoons pine nuts (optional)
2 tablespoons butter
1 – 2 garlic cloves, thinly sliced
226 gr baby spinach
113 ml double cream
Small grating of nutmeg
Grated parmesan (optional)

Add the ricotta to a large bowl; season well with salt and pepper and set aside.

Cook the pasta until al dente. Reserve 113 ml of pasta cooking water and drain.

Toste the pine nuts in a deep 12-inch skillet over medium heat until toasted, stirring occasionally, 2 to 3 minutes. Transfer to a small bowl.

Wipe the skillet and melt the butter over medium-low heat. Add the garlic and sauté until pale golden, about 2 minutes. Add the spinach, stirring it in by the handful, and cook until it wilts, adding a few tablespoons of the pasta water to help it along if needed, about 4 minutes. Season with salt.

Add the cream, bring to a simmer over medium heat and cook until sauce begins to thicken slightly, about 2 minutes more. Stir in the nutmeg then season with salt and pepper. Add the cooked pasta directly to the skillet and toss until the noodles are glossy with sauce.

Turn off heat and stir in the prepared ricotta, thinning the sauce with a bit of pasta cooking water if needed. Taste and adjust seasonings as needed. Top with pine nuts and parmesan, if using.