

## Tortelloni con Ricotta e Spinaci



*For filling*

2 ¼ pounds of spinach, blanched, drained

and finely chopped

2 or 3 cloves of garlic, finely minced

¼ cup butter

2 shallots, finely diced

¾ cup ricotta

¼ cup Parmigiano-Reggiano, grated

Salt to taste

*For sage butter*

4 tablespoons butter

8 sage leaves

1/2 lemon, juiced

1/4 cup grated Parmigiano-Reggiano

For the dough, pour flour onto a large cutting board or counter top. Make a well and add 3 eggs. Using your hands, break the yolks and slowly incorporate flour into the well, breaking up any clumps of flour with your fingers. Once the egg mixture thickens and holds together, incorporate all of the flour and knead the dough. It should be slightly sticky but not wet. Add more flour or an additional egg if the texture is too wet. Knead the dough until it feels elastic and smooth, about 5-10 minutes. Form into a ball, dust with flour, and wrap with plastic. Let rest for 20 minutes.

For the filling, sauté garlic and onion in the butter. Stir in the spinach, remove from heat, and cool. Stir in ricotta cheese, mixing until you get a thick filling. Season with salt to taste.

Roll out dough onto a lightly floured surface. Using a pasta cutter or a sharp knife, cut dough into 4 inch squares or rounds. Heap filling in the center (about 1 ½ Tablespoon, or more, depending on tortelloni size). Brush water along edges, place second round on top and carefully seal the filling inside. Cook tortelloni in a pot of salted boiling water until pasta is al dente, about 2-4 minutes.

While your pasta cooks, melt butter in a 12 to 14-inch saute pan and continue cooking until golden brown color ("noisette") appears in the thinnest liquid of the butter. Add sage leaves and remove from heat. Add lemon juice and set aside. Drain the pasta, but leaving some cooking water, and gently pour into saute pan and return to heat. Add the cheese, toss to coat and serve immediately.