

SIGNATURE DEMO RECIPE

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SPINACH & RICOTTA TORTELLINI



BY EXOSE GRANT, CHEF AT BLVD MANCHESTER

INGREDIENTS

PASTA

- 200g strong pasta flour
- 2 large eggs

SPINACH & RICOTTA FILLING

- 200g ricotta
- 100g spinach
- Lemon juice
- Salt & pepper

METHOD

PASTA

1. Mix ingredients together and knead for 8 minutes until smooth and the gluten has developed.
2. Set in the fridge for a minimum of 30 minutes.
3. Roll out into sheets using a pasta machine or rolling pin and cut out circles.

FILLING

1. Chop the spinach and the mix ingredients together. Then place into a piping bag.
2. Fill the pasta with spinach and ricotta filling and shape into tortellini.
3. Cook in boiling water for approximately 3-4 minutes until the pasta is cooked through.