

RICOTTA AND SPINACH GNOCCHI WITH BURNT BUTTER, WALNUTS AND SAGE

These decadent gnocchi look impressive, but are quick and simple to make.

350g fresh ricotta	pinch ground nutmeg
120g spinach, blanched and chopped	½ cup plain flour
1 cup parmesan, finely grated	140g unsalted butter
1 egg, lightly beaten	large handful walnuts, toasted and roughly chopped
sea salt and cracked black pepper	15 sage leaves
	½ lemon, juiced

Drain ricotta in a sieve over a bowl. Cover and chill overnight.

Squeeze liquid from spinach and combine it with the ricotta, parmesan and egg in a bowl. Season with salt and pepper, then gently stir in nutmeg and flour until mixture comes together to form a soft, sticky dough. Divide dough in half and, on a lightly floured surface, roll halves into a log shape about 40cm long. Cut logs into 2cm pieces. With lightly floured hands, roll pieces into oval-shaped gnocchi. Set aside on a paper-lined tray.

Carefully drop half the gnocchi, one by one, into a large pot of salted boiling water. Once they rise to the surface, cook for a further minute. Using a slotted spoon, remove gnocchi and transfer to a warmed flat ceramic dish with 2 tbsp melted butter spread over the base (this will stop the gnocchi sticking to the dish). Cover to keep warm. Repeat with remaining gnocchi.

Melt remaining butter in a frying pan over medium-high heat, add walnuts and cook until the butter turns a nut-brown colour. Add sage leaves and season to taste. Squeeze over lemon juice and stir. To serve, spoon butter sauce over gnocchi.

+ Accompany with chardonnay

+

I'm always on the lookout for fresh pasta ideas, and these three sauces are just glorious at this time of year.



SERVES
4

This page: plate from Manon Bis, (03) 9521 1866. Opposite page, top: bowl from Manon Bis. Bottom: fabric from Safari Living, (03) 9510 4500, bowl from Manon Bis. All other props stylist's own



SERVES
2

SPIRALLI WITH TALEGGIO AND MUSHROOMS

Pine mushrooms have a lovely nutty flavour, but king brown or Swiss brown varieties will work just as well.

- | | |
|--|--|
| 200g spiralli | 2 tbsp cream |
| 30g butter | 1 tsp porcini powder (optional) |
| 80ml extra virgin olive oil | 60g taleggio (available from delicatessens and cheese provedores), roughly chopped |
| 200g pine mushrooms, cleaned and diced | 40g parmesan, grated |
| sea salt and cracked black pepper | large handful flat-leaf parsley, roughly chopped |
| 2 cloves garlic, finely sliced | 1 lemon, juiced |
| 3 shallots, sliced | |
| 80ml white wine | |

Cook spiralli in a large pot of salted boiling water until al dente. Meanwhile, melt butter with olive oil in a frying pan over high heat. Add mushrooms and cook for 3 minutes, stirring constantly. Season with salt and pepper, add garlic and shallots and cook for a further 3 minutes. Add white wine, reduce heat and simmer for 1 minute. Drain pasta, reserving a little of the water, then add to pan with pasta water, cream, porcini powder (if using), taleggio, parmesan and parsley. Squeeze over lemon juice and toss pasta until the cheese is just melted through.

+ Accompany with pinot grigio

Creative Juices

TIRED OF THE USUAL PASTA? THESE MOUTH-WATERING SAUCES – WITH BURNT BUTTER, TALEGGIO AND BREAM – ARE SIMPLY INSPIRED. By Karen Martini.

LINGUINE WITH BREAM, CHERRY TOMATO, GREEN CHILLI AND WHITE WINE

The fresh bream fillets, cooked with the skin on, add another layer of flavour to this beautifully simple dish.

- | | |
|--|--|
| 200g linguine | sea salt and cracked black pepper |
| 10 small, ripe cherry tomatoes | 80ml white wine |
| 100ml extra virgin olive oil | 30g butter |
| 2 cloves garlic, finely sliced | 1 lemon, juiced |
| 2 green chillies, sliced | handful flat-leaf parsley, roughly chopped |
| 280g black bream fillets, skin on, cut into thick strips | |

Cook linguine in a large pot of salted boiling water until al dente. Meanwhile, place tomatoes in a medium frying pan over high heat and cook for 4 minutes, until scorched and the skin starts to blister. Remove from heat. Add olive oil, garlic and chilli and stir. Add the fish, skin-side down, and season well with salt and pepper. Return pan to the heat and cook for 1 minute. Add wine and boil for 30 seconds, allowing the tomatoes to split. Add cooked pasta straight from the pot to the pan, using tongs, so some of the pasta liquid follows (this helps to make up the sauce). Add butter, lemon juice and parsley. Season to taste and toss gently to combine.

+ Accompany with sauvignon blanc



SERVES
2