



MONTICELLO VINEYARDS

Enjoy with Chardonnay

SPINACH-AND-RICOTTA TORTELLI WITH BROWNED BUTTER

1¾ cups all-purpose flour, plus more for dusting
Kosher salt
1 large egg
7 large egg yolks
¾ cup fresh ricotta
⅓ cup plus ¼ cup freshly grated Parmigiano-Reggiano cheese

¼ cup thawed frozen spinach, squeezed dry
2 teaspoons extra-virgin olive oil
Pinch of freshly grated nutmeg
Freshly ground pepper
4 tablespoons unsalted butter

In a food processor, combine the 1¾ cups of flour with a pinch of salt. Add the whole egg, 5 of the egg yolks and 1 tablespoon of water and process until a crumbly dough forms, about 2 minutes. Turn the dough out onto a work surface and knead until smooth; if the dough is too tough to knead, sprinkle it with another tablespoon of water as you knead. Wrap the pasta dough in plastic and let it rest at room temperature for 30 minutes.

Unwrap the dough and divide it into 3 pieces. Work with one piece at a time and keep the rest covered. Press the dough to flatten it slightly. Using a hand-cranked pasta machine set at the widest setting, roll the dough through successively narrower settings to the thinnest one. Lay the pasta on a lightly floured work surface, sprinkle with flour and cover with wax paper. Repeat with the remaining dough, dusting with flour and layering between wax paper.

Using a 2¼-inch fluted biscuit cutter, stamp out rounds from the pasta sheets. Cover with plastic wrap.

In a medium bowl, combine the ricotta with ⅓ cup of the Parmigiano-Reggiano, the spinach, oil and nutmeg and season with salt and pepper. Transfer the filling to a pastry bag fitted with a ⅓-inch round tip or to a sturdy plastic bag with a corner snipped off.

In a small bowl, combine the 2 remaining yolks with ¼ cup of water. Working with one dough round at a time, lightly brush the edge with the egg wash. Pipe a scant ½ teaspoon of the filling in the center and fold the dough over the filling to form a half moon; press the edge to seal. Lightly brush the dough with water if dry. Bring the ends of the half moon together around your finger, overlapping them slightly and pressing them together. Fill and shape the remaining tortelli, transferring them to a tray lined with floured wax paper.

Bring a large pot of salted water to a boil. Add the tortelli and cook, stirring occasionally, until they rise to the surface and the pasta is cooked through, 7 to 8 minutes, then drain, reserving ¼ cup of the water. Transfer the tortelli to a large bowl.

In a large skillet, cook the butter over moderately high heat until it is lightly browned, about 5 minutes. Stir in the tortelli, the reserved pasta cooking water and the remaining ¼ cup of grated cheese. Serve the tortelli right away.

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