

# Ricotta Malfatti Dumplings with Ricotta del Brigante



## Ingredients (serves 6):

1/2 kg/17.6oz Ricotta del Brigante

200g/7oz flour

3 eggs

1/2 kg/17.6oz chard or spinach leaves

1 teaspoon of salt

1 bag of saffron

Tomato sauce

Grated Pecorino Romano

## DIRECTIONS

Boil the vegetables in a little water, then drain, wring out and tear into small pieces. Mix the ricotta in a bowl and season with a pinch of salt and the saffron. Add two tablespoons of flour, the eggs and finally the vegetables. Stir well, then put to one side for an hour. On a floured surface, using your hands roll the mixture into small balls measuring around 3cm/1.20in diameter, then dust them with flour. Cook the malfatti dumplings in salted boiling water, taking care to add them a few at a time. When the malfatti dumplings float to the surface, fish them out and arrange on a large platter. Garnish with a tomato and basil sauce and plenty of Pecorino Romano.



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