

Pasta with spinach and Gorgonzola

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Serves: 2

Goes with menu: Pork Madeira and cucumber with raspberry vinaigrette

½ cup or more Gorgonzola cheese crumbled
1 cup chicken stock
1/3 box of cappellini or fusilli pasta
1 package frozen spinach cooked or fresh spinach
Salt and fresh ground pepper
1/8- up pine nuts

1. Bring pasta water to boil, salt it
2. Cook pasta and, depending on time needed, adjust when sauce should be cooked. When cooked drain well and reserve ¼ cup pasta water
3. In a small skillet (cast iron is best), slightly brown the pine nuts, set aside. Be careful that they do not BURN.
4. In a sauce pan, gently melt the gorgonzola
5. Add chicken stock and reduce till sauce is creamy. Add stock or cheese if consistency needs to be adjusted
6. Meanwhile in a separate pan, cook spinach till totally defrosted or wilted if using fresh. Drain liquid
7. Fold spinach with sauce and gently mix. Adjust spinach quantity to taste
8. Mix pasta, sauce and any pasta water needed to adjust moisture
9. Salt and pepper to taste
10. Serve on warmed plates topped with pine nuts.