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INGREDIENTS

2 TBSP of olive oil
10 cups of fresh spinach
2 ½ cup of AP flour
2 pinches of kosher salt
4 large eggs



FRESH SPINACH LASAGNA PASTA SHEETS

By Caterina Romano's kitchen

DIRECTIONS

1. Remove the stems of the spinach and discard.
2. In a large frying pan on medium heat, add the olive oil.
3. When hot add the spinach and cook until they wilt which is around 45-60 seconds.
4. Allow to cool.
5. Transfer the spinach to paper towels and blot to remove as much of the water & oil.
6. Collect the spinach to a cheese cloth, wrap it tightly and squeeze out as much of the liquid as possible.
7. To a food processor, add the flour, salt, cooked spinach and blitz together for a few minutes.
8. Add the eggs and continue blitzing until the pasta dough comes together. If you find that the dough is sticky add a few TBSP of AP flour.
9. Collect the dough, divide it in two portions, plastic wrap and refrigerate for 1 hour.
10. Set the machine thickness to 0. Flatten each piece of dough with your hands. Lightly dust with flour. Feed the pasta into the machine until you reach level 6-7.
11. Cut pasta into small sheets 6X6" and place them on parchment paper allowing them to dry.
12. Cook pasta sheets when needed.

ENJOY THE BECHAMEL SAUCE