

Spaghetti with Kale, Leeks, Pine Nuts & Ricotta

Season: All

Serves: 30 tastes in the classroom
or 6 at home

Fresh from the garden: garlic, kale, leek, parsley

Recipe source: Guy Mirabella (www.shopatecafeandstore.com)

Instead of cheese you may like to serve with a chunky *pangratto*: Heat 40 grams of butter and 2 tablespoons of olive oil in a frying pan over medium heat. Add two good handfuls of torn fresh bread. Add 1 grated clove of garlic and 4 chopped anchovies. Stir through the *pangratto* and cook for about 3–4 minutes until golden. Serve at the table for guests to help themselves.

Equipment:

metric measuring spoons
and scales
clean tea towel
cook's knife
chopping board
fine grater
large pot with lid
slotted spoon
colander
serving dish

Ingredients:

1 large bunch kale, trimmed and stalk
removed, roughly chopped
1 tsp salt, for the pasta water
500 g spaghetti
4 tbsp olive oil
50 g butter
1 leek, sliced into 5 mm discs
2 garlic cloves, grated
250 g ricotta
100 g pecorino, grated, plus extra to
serve
1 cup roasted pine nuts, chopped
1/2 handful flatleaf parsley, chopped
sea salt and freshly ground black
pepper, to taste



What to do:

1. Cook the kale in a pot of boiling water for about 5 minutes. Remove with a slotted spoon. The kale should be a vibrant green. Add salt to the water and cook the spaghetti *al dente*. Drain the spaghetti.
2. In the same pot gently heat the olive oil and butter. Add the leek, cover and gently cook on each side until soft but not brown.
3. Add the garlic and cook it with the leeks for another 30 seconds. Take off the heat. Add the spaghetti, kale, ricotta, pecorino, pine nuts and parsley, and season. Mix gently, not too much.
4. Place into a serving dish and serve with extra pecorino (or *pangratto*) at the table for guests to help themselves.