



Gorgonzola & Ricotta Tortellini with Sage Butter

INGREDIENTS

Serves 4

150g baby spinach
300g ricotta
60g grated parmesan
60g gorgonzola, crumbled
½ teaspoon grated nutmeg
½ lime, zested
3 sprigs sage, picked
150g butter

4 tablespoons olive oil
180g cherry tomatoes
30 Gow Gee wrappers
Salt & pepper

METHOD

Place frypan on medium heat. Add the spinach to the frypan, plus 1 tablespoon olive oil and wilt over a medium heat. Once wilted, strain and pat dry with paper towel, set aside.

Combine the ricotta, half of the grated parmesan, gorgonzola, spinach, lime zest, nutmeg, salt and pepper in a mixing bowl.

Fill a small dish with cold water. Spread out the Gow Gee wrappers on a chopping board.

Place a teaspoon of the ricotta mixture in middle of each wrapper. Be sure not to overfill the pasta, less is more!

Wet your finger with water run around edge of the skin. Fold wrappers in half, seal by pinching entire edge then wet one of the corners of the semi-circle, gently fold towards each other so they over lap and firmly squeeze and shape as desired.

Transfer tortellini into boiling water, cook for 3 minutes. Strain the tortellini and drizzle with olive oil to prevent sticking.

Place frypan on medium to high heat and then add a little olive oil then the tomatoes. Season and cook until the tomato skins pop. Remove to a plate.

Put the butter into the frypan and cook until golden brown. Then reduce the heat and add the sage leaves, stir through and remove from the heat.

Then put the tomatoes into the pan together with wilted spinach and the cooked tortellini, gently stir. Arrange the tortellini and tomatoes on a plate and garnish with the sage leaves and parmesan.