



SPINACH, PEA SHOOTS AND NETTLE DUMPLINGS

Serves 4

INGREDIENTS:

- 1 bag (125 gr) baby spinach leaves
- 1 cup (loose) fresh nettle
- 2 cups (loosely) pea shoots (leaves only)
- 1 cup (200 gr) fresh ricotta
- 2/3 cup (50 gr) finely grated Parmesan, plus extra to serve
- 5 spring onions, chopped
- 1 clove garlic, crushed
- 1/4 cup fresh mint leaves (chopped) plus extra to serve
- Zest of 1 lemon
- 1/3 cup (50 gr) plain flour, plus extra for dusting
- 2 eggs
- 4-5 tbsp (45 gr) butter
- 1 1/2 cups (300 gr) halved cherry tomatoes
- 1/3 cup kalamata olives (pit removed)



PHOTOGRAPHY AND STYLING BY IGLIKA PETROVA

DIRECTIONS:

1. Drizzle a large notstick skillet with some olive oil and heat over medium-high heat. Add the spinach (in batches, if necessary), a pinch of salt and sauté for 2-3 minutes until wilted. Transfer to a bowl and repeat the process with the nettle and the pea shoots. Place all wilted greens on 2 sheets of paper towel and squeeze the water.
2. Meanwhile, heat a medium pot with water until it starts boiling. Place the wilted greens and rest of the ingredients (except butter) in a large bowl and mix until a sticky dough is formed and add salt and pepper to taste. Roll tablespoons of the mixture into balls and roll in the extra butter. Drop the dumplings (in batches) into the hot water, making sure the boil is gentle and not vigorous, otherwise they can fall apart. Remove with a slotted spoon and set aside.
3. Toss the tomatoes and olives in a bowl and add olive oil and salt to taste and set aside. Place half of the butter in a large nonstick skillet, heat over medium-high heat and add half of the dumplings. Cook until golden brown (2-3 minutes), then flip and cook on the other side. Place on a plate lined with paper towel and repeat with the remaining butter and dumplings.
4. Serve while still warm with a side of the tomato/olive salad, extra Parmesan and extra mint leaves.