

By: Miguel Ángel Mateos



# Tagliatelle with Pine Nuts, Spinach and **White Spring Garlic.**



**DIFFICULTY**  
LOW

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**COOKING STYLE**  
MEDITERRANEAN



**AMOUNT**  
4 SERVINGS



**TYPE OF DISH**  
MAIN COURSE



**PREPARATION TIME**  
25 MINUTES



**TYPE OF GARLIC**  
WHITE SPRING GARLIC

## Ingredients

- 3 cloves of White Spring Garlic
- 400g fresh pasta, Tagliatelle
- 200g fresh spinach
- 25g pine nuts
- 50g grated Parmesan cheese
- 200 cl cooking cream
- 50g unsalted butter
- Salt
- Extra-virgin olive oil

## Step by Step



1. Peel the garlic cloves and cut them up finely, into the shape of strips.
2. Brown the garlic in a frying pan with just a splash of olive oil over a medium heat. When it starts to take on colour, add the pine nuts and fresh spinach and brown them all together.
3. Stir well until the spinach is cooked, and add the cream along with the butter.
4. Meanwhile, cook the pasta in a separate saucepan until it is *al dente*. Once it is cooked, drain it and tip it out over the mixture in the frying pan once the cream has been reduced and has begun to thicken up.
5. Brown the mixture thoroughly and then take it off the heat. (If the cream has been excessively reduced, you could add a little of the water left over from cooking the pasta).

### FINISHING THE DISH:

6. Place the tagliatelle centrally in a deep dish as is typically used for pasta, and sprinkle it with Parmesan to suit your taste.

### CHEF'S TIPS Miguel Ángel Mateos:

- When making this recipe, it's important to make sure that the garlic doesn't take on too much colour, but is merely well-browned, so that it gives its pleasant flavour to the whole dish.
- If you want to add a little extra something to this simple, marvellous dish, once the dish is just off the heat you could add a free-range egg yolk and stir it thoroughly into the hot pasta, which will give it a great texture and flavour.  
(If you do this while the dish is still on the heat, the yolk will congeal and give a sour sensation, making the dish look ugly and spoiling the flavour).
- For those of you who are more daring, and for pasta lovers, why not make your own fresh pasta, which you could flavour with a few drops of garlic oil, or maybe a bit of spinach puree....
- **I urge you all to send in photos of your pasta dishes where the common ingredient is our friend, garlic. We look forward to hearing from you!**