

Spinach pici pasta

Ingredients

- 200g baby spinach
- 300g Tipo 00 or plain flour, plus extra for dusting
- olive oil

In a food processor, blitz the spinach and flour until a ball of dough forms, letting the machine do all the work.

Touch the dough – it shouldn't be sticky, you want a playdough consistency, so add a little more flour, if needed.

To make the pici, simply tear off 2cm balls of dough and roll them out into long thin sausage shapes – think fine green beans – on a clean surface (the beauty is that they're all different, so get little helpers involved, if you can).

Cook the pici straight away, or leave them to dry out for a few hours, or even overnight.

Put a large pan of salted water on to boil.

Add the pici to your pan of boiling salted water.

If it's freshly rolled it will only need about 5 minutes, but if you've let it dry give it 8 to 10 minutes, checking on it to make sure you get lovely al dente pasta.