

# Spinach Pici (pronounced Pit-chi)

## INGREDIENTS

### Pici:

- 240 g spinach, washed and trimmed of stems
- 360 g plain flour
- 1 tsp salt

### Caramelised Vegetables:

- ¼ Cauliflower, cut into tiny florets and grate the stem
- 1 Leek (or half if large) trimmed and sliced thinly, soaked well.
- 300g celeriac, peeled and grated, or finely chopped.
- 4 garlic cloves, finely chopped
- 1-2 tablespoons olive oil or butter

## INSTRUCTIONS

1. Begin by setting up a large pot of water and bring to the boil with a teaspoon of salt.
2. Add all of your Pici ingredients to a food processor and blend for a couple of minutes until it forms a vibrant green and smooth dough. You might need to stop it half way and scrape the sides down. If your dough is a little too dry or wet add a little teaspoon of water or flour and pulse again.
3. Transfer your dough to a bench and pinch off a small amount (about a ½ tsp worth). With your hands, roll it into a long skinny shape that somewhat resembles a snake bean.
4. Drop you pici pasta into a pot of salted boiling water and boil for about 30 seconds to a minute or until they float to the surface.
5. Cut the vegetables into small slices, wash very well (especially the leek) and spin dry.
6. Warm a large frypan and add 1 Tbls olive oil or butter and when melted or frothy add your **leeks**. Stir and let become softened and then start to crisp up at the edges. Remove and set aside.
7. Add the celeriac and cauliflower and garlic to the pan and repeat, only stirring a little when it is sizzling.
8. When the vegetables have started to brown add another tablespoon of oil or butter and season with salt and pepper. Add your leeks back in.
9. Toss the pici into the pan and gently mix through the vegetables before turning out into a serving bowl.