

Fresh spinach and squid ink pasta, with fig powder and cabrales sauce with caviar

By Eva De Gil Nicolas

Fresh spinach and squid ink pasta

Spinach Pasta - Ingredients:

- **270g.** Flour 00
- **1.** Egg
- **100ml.** Water
- Salt
- **5-8g.** Spinach powder Ingredíssimo (ref.608503)

Squid Ink Pasta - Ingredients:

- **280g.** Flour 00
- **1.** Egg
- **100ml.** Water
- **C.N.** Durum semolina
- Salt
- **12g.** Squid ink powder Ingredíssimo (ref.608551)

Process:

1. On a clean work table, make a volcano with the flour and crack the egg inside.
2. Knead little by little, mixing first with the tips of your fingers and then with your whole hand. You have to do it with energy, that everything is well linked. We will obtain a slightly hard dough and it has to be taken off from the hands.
3. If you get a very dry dough, add a little water and, if it is wet, a little flour.
4. Stretch the dough in a pasta machine or with a roller until the desired thickness is obtained.
5. If you want to combine the different colors of pasta, you must do it when it is still moist, putting the desired color combination.
6. Add the semolina and let dry for a few minutes until stiff.
7. Store in the fridge.

Cabrales sauce and caviar

Ingredients:

- **300ml.** Culinary cream
- **20g.** Sturgeon caviar
- **10g.** Cabrales (without skin)
- **20g.** Cabrales to decorate
- Salt

Process:

1. Heat the cream together with the cabrales cheese. Dilute correctly.
2. Add the caviar and reserve.

Freeze dried fig powder

Ingredients:

- **100g.** Freeze Dried Fig Ingredíssimo (ref.608205)

Process:

1. Dry the figs in the Scalibur for 6 hours at 40°C. Remove all moisture.
2. Pass through a coffee grinder or spice grinder to obtain a powder.

Assembly and finishing

1. Pour the cabrales sauce and caviar on a plate.
2. Sift the fig powder.
3. Harmonically place the spinach and squid ink pasta
4. Serve with pieces of cabrales cheese and some fresh spinach leaves.