



## **Penne Giardiniera**

### **Penne Pasta with Spinach Balls**

Every time this popular vegetarian dish is chosen at Carluccio's, 50p is donated to Action Against Hunger, an international charity helping families feed their children and build a sustainable future. Here is the original recipe created specially for Carluccio's by our founder-chef Antonio Carluccio. Our wine of choice is Falasco Garganega, a crisp dry Veronese white.

*Serves 4*

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#### *Spinach balls:*

700g raw spinach (about 250g when cooked)  
half a clove of garlic, minced  
1 egg, beaten  
a tiny pinch of nutmeg  
45g Parmigiano Reggiano cheese, freshly grated  
70g dry breadcrumbs  
salt and freshly ground black pepper to taste  
olive oil for shallow frying

#### *Pasta:*

500g Carluccio's Penne Regine (large artisan penne from Puglia)  
80g butter  
2-3 cloves garlic, finely chopped  
20g red chillies, finely chopped  
2 medium courgettes, coarsely grated  
240g Parmigiano Reggiano, freshly grated

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#### *To make 28 spinach balls (7 per person):*

Boil, but don't overcook, the spinach in lightly salted water. Press it dry, break open the leaves and tear apart roughly. In a bowl, mix together the torn spinach, garlic, egg, nutmeg and Parmesan. Add about half of the breadcrumbs, to balance the moisture of the mixture. Season with salt and pepper. Roll one ball and fry it, to test for consistency and taste. (If the mixture is too wet, the ball will fall apart during cooking, but too much bread content will lessen the spinach flavour.) Add some more breadcrumbs or seasoning if needed. Fry until golden. Set aside.

#### *To make the pasta:*

In abundant salted water, boil the pasta until it's *al dente*, perhaps 10-15 minutes. Drain and keep warm. In a pan, melt the butter and heat the garlic and chillies. Add the grated courgettes and fry for a minute or two. Add the cooked pasta and toss in most of the grated cheese (leave some for serving). Season with salt and pepper.

#### *To serve:*

In a deep plate or shallow bowl, serve the pasta sprinkled with spinach balls and the remaining Parmesan.