



Reginette made as Pizzoccheri Valtellina

Prep time: 15 minutes / Cook time: 30 minutes / Serves: 3-4

Ingredients

- ☐ 4 tbsp good quality butter
- ☐ 1/2 lb new or small potatoes peeled
- ☐ 1 bunch of hearty greens like chard, kale or savoy cabbage
- ☐ 8oz fontina (Fontal) cheese cubed
- ☐ 1 bag of spigarello or substitute with another dark green chopped
- ☐ 10 sage leaves
- ☐ Salt and Pepper to taste
- ☐ 1lb Etto Reginette

Instructions

Heat the oven to around 200 degrees.

STEP 1

Bring 4 quarts of water with 1-2 tbl kosher salt to boil in a large pot. Cook potatoes until soft and set aside. Save the water for the pasta.

STEP 2

Add 2TB butter to a sauce pan or wok and cook greens over medium heat seasoned with salt and pepper and put in an oven proof bowl.

STEP 3

Add the pasta to the boiling water and follow the cooking time.

STEP 4

Cook the sage in the other 2 TB butter over low heat. Chop the potatoes into small thin chunks season with salt and pepper and add them to the bowl with the greens.

STEP 5

Add the pasta to the bowl with the butter mixture and cubed fontina and mix well and put in the oven for a few minutes until the cheese is mostly melted.