

Farfalle al Cavolo Nero con Olio Nuovo

The family Bonaccossi, who own the winery at the Medici Villa, Capezzana, gave us this recipe to go with the new season's olive oil.

Serves 6

- 1.1 kg (2.1/2 lb) cavolo nero leaves
- sea salt and freshly ground black pepper
- 4 garlic cloves, peeled
- 250 ml (8 fl oz) extra virgin olive oil
- 250 g (9 oz) farfalle
- Parmesan, freshly grated



Remove the stalks of the cavolo nero leaves, but keep the leaves whole. Blanch them in a generous amount of boiling salted water along with 2 garlic cloves for a few minutes only. Drain well. Put the blanched garlic and cavolo nero into the food processor and pulse-chop to a fairly coarse purée. In the last couple of seconds, pour into the processor about 75 ml (2.1/2 fl oz) of the oil. This makes a fairly liquid, dark green purée.

Crush the 2 remaining garlic cloves with 1 teaspoon sea salt. Stir into the purée along with a further 75 ml (2.1/2 fl oz) oil. Season to taste.

Cook the farfalle in a generous amount of boiling salted water, then drain thoroughly. Put the pasta into the sauce and stir until each piece is thickly coated. Pour in the remaining olive oil and serve with Parmesan.