

CAVOLO NERO LINGUINE  
WITH CAPRICORN GOATS CHEESE

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*By Chef Sam Lomas*

**HARVEY & BROCKLESS**  
*the fine food c<sup>o</sup>*

Whatever we do, from sourcing amazing food  
to delivering it on time,  
we always stick to one simple rule...

*an absolute dedication to honest, authentic, remarkable food.*

CAVOLO NERO LINGUINE  
WITH CAPRICORN GOATS CHEESE

*Chef Sam Lomas*

*Ingredients*

SERVES 2

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<b>EG011 Cricket St Thomas Capricorn Goats Cheese</b>	<b>50g</b>
<b>DA105 Dell'ami Arbequina Extra Virgin Olive Oil</b>	<b>20ml</b>
Cavolo Nero	300g
Garlic cloves, peeled	2 cloves
Fresh Thyme	2 sprigs
Sea Salt	4g
Cracked black pepper	2g
Pine nuts	20g
Crispy chilli oil (optional)	



CAVOLO NERO LINGUINE

*with Capricorn Goats Cheese, toasted pine nuts and crispy chilli oil*

### *Method*

1. Bring a large pan of salted water to the boil.
2. Strip the cavolo nero leaves from the tough stalks. Add the cavolo nero to the boiling water along with the cloves of peeled garlic, and boil for 5 minutes.
3. Drain the kale and place in a jug blender or food processor with a very generous amount of olive oil. Purée for 2 minutes until the mixture is dark green and fairly smooth. Season with sea salt and freshly ground black pepper.
4. Bring another pan of salted water to boil. Add the spaghetti and give it a good stir to ensure it doesn't stick to the bottom of the pan. While the pasta is cooking, toast the pine nuts in a small frying pan.
5. When the pasta is cooked, drain (ensuring some of the pasta cooking water is retained to loosen the sauce if necessary). Return the pasta to the pan and add the cavolo nero sauce and a drizzle of olive oil and add some pasta water if the mixture is a little thick.
6. Divide between two plates, and sprinkle with the thyme, toasted pine nuts and torn pieces of the Cricket St Thomas Capricorn Goats Cheese.

*Cricket St Thomas Capricorn Goats Cheese*

Capricorn goats' cheese is made at The Lubborn Creamery in Somerset, England. The cheese is made from milk collected from local farms situated in the beautiful valley of Cricket St Thomas, surrounded by lush dairy pastures. Firm and crumbly when young, as it ripens from the outside towards the centre, a creamy yet mild flavour is formed underneath its velvety soft white coat.

*Dell'ami Arbequina Extra Virgin Olive Oil*

Sourced from the sunny valleys of Córdoba in Andalucía, early harvest Arbequina olives give this oil glorious flavours of green apple, artichoke and creamy avocado.