

Ricotta Gnocchi

Difficulty: Hard **Yield:** 4 servings

Ingredients:

- 2 cups ricotta*
- 1/2 cup grated Parmesan
- 1 1/2 tbsp olive oil
- 2 large eggs
- 1 1/4 cup all purpose flour
semolina flour (or
more all purpose to
prevent sticking)

Browned-Butter Sage Sauce:

- 6 tbsp unsalted butter
- 2 tbsp chopped sage
- 1/2 tsp lemon zest

Preparation:

1. Bring pot of salted water to a boil.
2. While water is boiling, combine ricotta Parmesan olive oil eggs and salt with a whisk in a large mixing bowl. Add flour slowly until dough is only slightly sticky to the touch.
3. Dust work surface with flour to prevent sticking. Cut the dough into manageable pieces. Roll out each piece into a snake of desired thickness and slice across to create pillows – try to keep the size of the gnocchi similar so they will cook evenly. If desired, use the back of a fork to create little indentations so the gnocchi will better absorb their sauce.

*Depending on the type of ricotta you use, you may need more or less flour to roll out the gnocchi. They should be firm enough in step 3 to be pliable, but with as little flour as possible to ensure a creamy texture.

4. Once cut, place the gnocchi on a tray lined with semolina flour to prevent sticking. At this point, the gnocchi can be set aside or frozen on the sheet pan (you can transfer them to a container once frozen to prevent clumping).
5. Cook gnocchi in boiling water about 2 minutes, or until the gnocchi float to the top. Strain and set aside. To cook frozen gnocchi, simply drop straight into a pot of boiling water as before – they may require an extra minute or so to cook through. Again, you'll know they're ready when they float to the surface.

Browned Butter Sage Sauce:

1. Heat a large pan on medium. Melt 4 tablespoons of butter in the pan and drop in the chopped sage. Watch carefully until the butter begins to brown and you can smell the caramelization. Turn heat down to low.
2. Drop in your reserved gnocchi and coat evenly. Garnish with lemon zest and serve!