

Ricotta Gnocchi

Feeds 4

Ingredients:

500gm ricotta
2 eggs
70 gms grated Italian parmesan cheese
2 cups SRF plus extra for rolling
1 tsp salt
Grated nutmeg, pepper

Method:

Using a fork, in a bowl combine ricotta, eggs, cheese, seasonings. Add flour till a dough is formed. Add more flour if necessary till dough is not sticky. Do not over mix. Do not over flour!

Using about a large handful of the dough at a time, roll the dough into a long sausage shape about the diameter of a 10c piece.

Using a butter knife, cut into 2cm pieces.

With a fork in one hand, take each gnocchi ball and roll it over the fork to form an indentation. This allows for even cooking and also good for sauces to sit in.

Place forked gnocchi onto a lightly floured tray and repeat till all gnocchi are made. If not cooking the gnocchi immediately, cover with tea towel and refrigerate.

Heat a large pot of gently rolling boiling salted water. Add enough gnocchi to cover bottom of pan. Once they are all floating, allow to cook for a minute and then remove with slotted spoon and place in colander to further drain. Careful not to overboil or else gnocchi will start to fall apart.

Add your favourite More Than A Mouthful sauce and good Italian grated parmesan and serve with green salad.

