



20-Minute Ricotta Gnocchi

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Italian

Prep Time : 19 minutes **Cook Time** : 1 minutes **Servings** : Yield: 3 -4 servings **Source** : From Bea Kolodziej at Vintage People tasting

INGREDIENTS

1½ cups (one 15-ounce container) whole milk ricotta cheese
3 egg yolks
1 cup (about 4 ounces) '00' flour or all-purpose flour*
¾ cup (about 1 ounce) freshly-grated Parmesan
¾ teaspoon fine sea salt
¼ teaspoon freshly-cracked black pepper

DIRECTIONS

Prep the water: Bring a large stockpot of generously-salted water to a boil over high heat.

Drain the ricotta: While your water is heating, place 3-4 paper towels on a large plate and spread the ricotta on the paper towels in an even layer. Place another layer of 3-4 paper towels on top of the ricotta. Then press down gently to let the excess moisture soak into the paper towels, trying to soak up as much of the excess liquid as possible. Transfer the ricotta to a large mixing bowl. (If it sticks to the paper towels, just use a rubber spatula to scrape it off.) The drained ricotta should now weigh about 12 ounces.

Mix your dough ingredients. Add the egg yolks to the ricotta and stir briefly to combine. Add in the flour, Parmesan, salt and pepper, and stir until evenly combined. Avoid over-mixing. The dough will be a bit moist and maybe a bit sticky, but it should be holding together well. If it feels too wet, just add in another few tablespoons of flour.

Roll out and cut the dough. Shape the dough into a round disk with your hands, then transfer it to a lightly-floured cutting board and sprinkle the dough with lightly with flour. Using a knife or a bench scraper, cut the dough into eight even pie wedges. Using your hands, gently roll out each wedge out into an even log, approximately ¾-inch wide. Cut each log into individual bite-sized little gnocchi squares. Lightly dust the gnocchi with flour once more and give them a quick toss so that they are all lightly coated with flour. (This will help prevent them from sticking together.)

Boil the gnocchi. Carefully transfer the gnocchi to the boiling water to cook. Then once they float — usually after 30 seconds or so — drain the gnocchi.

Serve. Serve immediately, tossed with your favorite sauce and whatever other ingredients sound good!

NOTES

From Bea: "Once they were done and drained, I heated prosciutto, garlic and chili pepper flakes in oil for about a minute, then added the gnudi, cooked for about a minutes, then added basil to the mix and cooked just enough to wilt the basil. I served with grated parmesan cheese. Sorry about not saying how much of each - I was winging it."