

Gnocchi Di Spinachi Con Ricotta

(Spinach and Ricotta Gnocchi)

Serves 8

2 1/2 cups fresh ricotta

1 bunch spinach, trimmed and washed

1 cup flour

2 4/2 cups freshly grated parmigiano-reggiano

4 egg yolks

10 leaves fresh mint, minced

Pinch freshly grated nutmeg

Salt and freshly ground black pepper

8 tbsp. butter

10 small leaves fresh sage

1. Drain ricotta overnight in a cheesecloth-lined strainer set over a bowl in the refrigerator.

2. Blanch spinach in a large pot of boiling water. Drain; cool under cold running water and squeeze out excess water.

Finely chop spinach, then crush with a mortar and pestle to a fine paste. Transfer to a large bowl. Add 2/3 cup of the flour, 2 cups of the parmigiano, egg yolks, ricotta, mint, nutmeg, and salt and pepper to taste and mix well.

3. Dust a work surface with remaining flour. Using 2 small spoons, shape 1 heaping tbsp. of ricotta mixture into an ovoid (egg shape), then gently slide mixture off spoon onto floured surface.

Repeat with remaining mixture to make about 40 gnocchi.

4. Bring a large pot of salted water to a boil, then reduce heat to maintain a gentle simmer. Melt butter in a large skillet over medium heat. Add sage and cook until leaves just begin to fry, 2-3 minutes. Keep sage butter warm over lowest heat.

5. Add gnocchi to simmering water in 2 batches and cook until they float, 3-5 minutes. Using a slotted spoon, transfer gnocchi, draining briefly, to skillet with sage butter. Increase heat to medium and cook, spooning butter over gnocchi, until heated through, 1-2 minutes. Divide gnocchi and sage butter between 8 plates and sprinkle with remaining parmigiano.