



"JUGGLING TWO HATS"

Ricotta Gnocchi – The Farmer and the Cook – July 2018

Ingredients – Ricotta Gnocchi

500 grams of fresh ricotta

2 eggs

Pinch of salt

2/3 cup of good quality Parmesan cheese

1 cup to 1 ¼ cup plain flour (plus more for dusting)

Method

1. Place ricotta, eggs, Parmesan and salt in a bowl. Mix well and then add 1 cup of flour. If you feel that the mixture is too wet then gradually add more flour to the mix.
2. Dust a bench with flour (or baking paper if your bench is wooden like mine!) and spoon about a quarter of the mixture out.
3. Either divide it a bit more (depending on your bench space) and start rolling it into a long sausage. Dip your knife into the flour pot and cut 3 cm lengths and place on a tray.
4. Repeat using all the mixture. These can be cooked immediately or frozen in ziplock bags for later use.

Ingredients for Ricotta and Spinach Sauce

Knob of butter

1 or 2 garlic cloves

100 grams of ricotta

Two handfuls of baby spinach

Handful of good quality Parmesan cheese

1 quantity of ricotta gnocchi (you decide your portion)

Method

1. Heat your grill to about 180 Celcius. Cook your gnocchi in boiling water until it starts to float and while you are doing this brown some garlic in a little slice of butter (in an oven proof pan).
2. Once the gnocchi start to rise to the top, scoop them in with your garlic and make sure you add a bit of the cooking water in too. This helps the pasta bind to the sauce.
3. Once you have browned your little gnocchi dumplings add in the ricotta and stir around. Add some handfuls of baby spinach and stir to combine until the spinach wilts. Give it a good lashing of salt and pepper, add a handful of grated parmesan and shove under the grill for roughly 5 to 10 minutes. Just watch that it doesn't burn! Serve immediately and be prepared to be awed by how clever you are!