

SARANELLO'S®

RISTORANTE ITALIANO

SPINACH & RICOTTA CHEESE GNOCCHI

SERVES 10

INGREDIENTS

- 3 cups spinach, washed
- 1 ¼ pounds ricotta, drained
- 1 egg yolk
- 1 cup grana padana parmesan, freshly grated
- 1 cup fresh bread crumbs
- 1 teaspoon salt
- ¼ teaspoon ground black pepper
- ½ teaspoon ground nutmeg
- ½ pound 00 flour



METHOD

1. Cook the spinach in boiling water until very tender, approximately 5 minutes.
2. Cool in ice water.
3. Puree the cooked spinach in a food processor until very smooth.
4. Place the puree into cheese cloth, then place the cheese cloth in a strainer to 30 minutes. Wring out any excess liquid from the cloth.
5. Remove the drained spinach from the cheese cloth and place into a large bowl.
6. Add the ricotta, egg yolk, parmesan, bread crumbs, salt, pepper and nutmeg. Using hands, mix together well.
7. Using a pastry scraper, cut the 00 flour into the spinach mixture until the flour is fully incorporated.
8. Place the mixture into a pastry bag. Dust the preparation area with flour, and pipe out the spinach mixture in a single row.
9. Cut into 1 inch logs.
10. In a large pot of boiling, salted water, cook gnocchi for 2-4 minutes, until they float to the top.
11. Gently toss with sauce, add additional parmesan as desired and serve.