
Ricotta Gnocchi

INGREDIENTS (serves 4)

375g ricotta
1 egg
100gm plain flour (70g in one bowl,
30g in another)
20g parmesan cheese
pinch of salt
pinch of nutmeg

MEAL IDEAS:

Ricotta gnocchi, figs, fennel &
sage nut butter
Ricotta gnocchi, semi-dried tomatoes &
creamy pesto sauce
Ricotta gnocchi with creamy mushroom
sauce
Ricotta gnocchi, roasted pumpkin, spinach
& sage nut butter

METHOD

- Boil 5 litres of water
- Combine ricotta, parmesan, salt and nutmeg in a bowl.
- Add 70g flour and work with your hands until the dough comes together.
- Use 30g flour to roll the dough in a snake-like shape
- Cut into your desired shapes
- Place the gnocchi in the boiling water. The gnocchi is cooked when they float.