

BARBETTA

SPINACH & RICOTTA GNOCCHI RECIPE

What you'll need:

- 100g baby spinach leaves
- 500g whole milk ricotta cheese
- 100g freshly grated parmesan cheese
- 125g all purpose flour
- 2 large eggs
- 1 clove garlic (squashed)
- 10ml extra virgin olive oil
- 1/2 teaspoon salt
- Pinch ground nutmeg

Throw it together:

1. Cook spinach in pan with olive oil & whole garlic, stirring occasionally for about 1 minute. Remove garlic, then drain and squeeze out liquid. Chop.
2. Mix spinach, ricotta, parmesan, flour, eggs, salt & nutmeg in a bowl until slightly sticky dough forms
3. Use 2 tablespoons to roll quenelles & place gnocchi onto a well-floured tray. Coat your gnocchi well in flour, rolling them between your hands to create little pillow shapes and place back on tray.
4. Add gnocchi to pot of boiling, salted water. Once they have risen to the surface, cook for 4 minutes longer. Using a slotted spoon, remove gnocchi from water & drain.
5. Add to your favourite sauce. Enjoy!