



Ricotta Gnocchi

INGREDIENTS

- 1 kg ricotta - must be fresh, this comes in a strainer vacuumed sealed (best is from Aldi)
- 2 fresh eggs
- 2 cups of plain flour
- 1 cup finely grated pecorino (if you can't find pecorino from your deli use parmesan but I recommend pecorino)
- Salt & pepper to your liking

INSTRUCTIONS:

1. Strain fresh ricotta and pat dry with a paper towel to remove excess liquid.
2. Combine all ingredients and mix well - season with salt and pepper to liking.
3. Cover and refrigerate for a minimum of 15 minutes.
4. Take out of fridge and I suggest you take a large handful at a time and put the remainder back in the fridge covered to keep it cool as it is best rolled and shaped cold.
5. On a lightly floured surface roll out gnocchi mixture into a thin long log and cut into 1-2cm pieces. To shape, you can use a fork, press down each piece and roll over to get a lovely shape, however this is optional.
6. To cook fresh, bring a large pot of salted water to the boil and place gnocchi into water. You will know they are ready when they float to the top. Strain and add to your favourite pasta sauce.
7. You can make this mixture and freeze them in advance. Simply roll out gnocchi, shape and place spread out on a lined baking tray and freeze, do not allow them to overlap. Once frozen, transfer to freezer bags/containers in your serving portions. Do not thaw when cooking them next, simply boil salted water and pop in frozen, they will float once ready, they'll just take a little longer than fresh.