

## SPINACH & RICOTTA GNOCCHI

*Executive Chef Partner Mychael Bonner*

*Serves: 10*

### INGREDIENTS

- 1 ¼ lbs. ricotta, drained
- 1 egg yolk
- 1 cup grana padano parmesan, freshly grated
- 1 cup fresh breadcrumbs
- 1 tsp salt
- ¼ tsp. ground black pepper
- ½ tsp. ground nutmeg
- ½ lb. all-purpose 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 cheesecloth, then place the cheesecloth in a strainer to drain for 30 minutes.
5. Wring out any excess liquid from the cloth.
6. Remove the drained spinach from the cheesecloth and place into a large bowl.
7. Add the ricotta, egg yolk, parmesan, bread crumbs, salt, pepper and nutmeg.
8. Using hands, mix together well.
9. Using a spatula, cut the all-purpose flour into the spinach mixture until the flour is fully incorporated.
10. Place the mixture into a pastry bag. Dust the preparation area with flour, and pipe out the spinach mixture in a single row.
11. Cut into 1" logs.
12. In a large pot of boiling, salted water, cook gnocchi for 2-4 minutes, until they float to the top.
13. Gently toss with sauce, add additional parmesan as desired and serve.

*SAUCE: The sauces that work best for gnocchi are pesto, tomato Pomodoro or parmesan broth. Gnocchis take on the flavor of the sauces so something bold and bright works best.*

