

RAMP PESTO GNOCCHI

Yield: 4 Servings

POTATO GNOCCHI INGREDIENTS

4 medium Russet Potatoes, scrubbed (about 2 lbs.)

1 ½ cups All-Purpose Flour, plus more for rolling

1 tsp. Kosher Salt

1 Egg, beaten



RAMP PESTO INGREDIENTS

⅔ cup trimmed and sliced Ramps, divided

¾ cup high-quality Extra-Virgin Olive Oil, divided

1 cup packed Fresh Basil leaves

1 cup packed Fresh Parsley leaves

Sea Salt, to taste

FINISHING AND PLATING INGREDIENTS

Potato Gnocchi

⅔ cup Ramp Pesto

¾ cup Grated Pecorino-Romano Cheese, divided

½ cup fresh Grated Aged Goat Cheese

Fresh Cracked Black Pepper

Continue on Next Page



POTATO GNOCCHI METHOD

1. In a 400° F oven bake potatoes on parchment-lined sheet tray for 45 minutes. Peel and pass through a ricer into a large bowl; let cool.
2. Make a well in center of potatoes; add the egg, flour, and salt. Work together until a dough has formed.
3. Turn out dough onto lightly floured work surface. Gently knead until smooth, 1 minute. Tear off a lemon-sized dough piece and roll into $\frac{3}{4}$ "-thick rope.
4. Cut the rope crosswise every $\frac{3}{4}$ " with a sharp knife to make square gnocchi. Repeat with the remaining dough.
5. To create gnocchi's signature grooves, roll each piece slowly down the length of a wooden gnocchi board (or back of a dinner fork) while simultaneously pressing on the dough with your thumb to form a shallow indentation.
6. Cover gnocchi with a kitchen towel until ready to cook.

RAMP PESTO METHOD

1. In a medium skillet over medium-high heat, saute $\frac{1}{2}$ cup ramps in 1 Tbsp. oil until softened.
2. In a food processor, pulse together the cooked and raw ramps, basil and parsley. Stream in the remaining olive oil and process until pesto is smooth. Season to taste with salt.
3. Chill until ready to use.

FINISHING AND PLATING METHOD

1. In a large pot of boiling salted water, drop in half the gnocchi. Gently stir and cook until tender, about 1 minute after they rise to the surface.
2. Drain, reserve $\frac{1}{2}$ cup pasta cooking water. Repeat with remaining gnocchi.
3. Warm pesto in a large skillet over medium-low heat. Add in cooked gnocchi and $\frac{1}{2}$ cup reserved pasta water; toss to combine. Fold in $\frac{1}{2}$ cup of pecorino.
4. Divide gnocchi among 4 plates. Sprinkle with remaining pecorino; top with aged goat cheese and fresh cracked black pepper.

