



JERNEJ KITCHEN

RICOTTA GNUDI WITH PANCETTA AND ASPARAGUS

This Ricotta Gnudi with Pancetta and Asparagus recipe is made in less than 30 minutes. This light gnudi pasta will quickly become your favorite.

| | | |
|--------------|----|---------|
| SERVES | 2 | PEOPLE |
| PREPARATION: | 10 | MINUTES |
| COOK: | 15 | MINUTES |
| TOTAL TIME: | 25 | MINUTES |

GNUDI

250 g (1 cup) ricotta (Galbani)

40 g (1/2 cup) freshly grated
Parmesan Cheese (Galbani)

½ tsp salt

¼ tsp black pepper

140 g (2/3 cup) semolina

SAUCE

80 g (1/2 cup) cubed pancetta

100 g (2/3 cup) asparagus, cut into
chunks

100 g (3/4 cup) frozen peas

3 tbsp Parmesan Cheese, freshly
grated

TOOLS AND EQUIPEMENT Sponsored

bowl

spatula

ice cream spoon (optional)

plate or baking dish

pot

slotted spoon

pan

MAKE THE GNUDI

In a bowl, combine ricotta, freshly grated parmesan cheese, salt, pepper, and about 3 tbsp of semolina. Using a spatula, stir to combine until you get a smooth mixture. Use a spoon or an ice cream scoop to scoop out the gnudi mixture. You should get about 14 - 16 gnudi with this recipe. Sprinkle the rest of the semolina over a large plate or baking dish. Coat the gnudi with semolina and shape it into a small dumpling, or gnudi.

COOK THE GNUDI

Carefully drop the gnudi into a pot filled with salted boiling water. Cook for 5 minutes, then remove with a slotted spoon. Save about 100 ml (little less than 1/2 cup) of the cooking water.

MAKE THE SAUCE AND SERVE

Add cubed pancetta to a pan. Cook for a minute, then add the asparagus and peas. Stir and cook for 2 - 3 minutes over high heat. Add the cooked gnudi, freshly grated parmesan cheese, and reserved water from cooking the gnudi. Reduce the heat and cook for another minute or until the sauce is silky smooth. Season with pepper to taste, and sprinkle with diced chives.