



JERNEJ KITCHEN

RICOTTA GNOCCHI

Ricotta Gnocchi is a simple one-bowl recipe for a delicious side dish. You will need four ingredients and ten minutes to make them from scratch.

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| SERVES | 4 | PEOPLE |
| PREPARATION: | 5 | MINUTES |
| COOK: | 3-4 | MINUTES |
| TOTAL TIME: | 10 | MINUTES |

RICOTTA GNOCCHI

450 g (1 pound) ricotta

260 g (2 cups) semolina flour, plus
for dusting

2 eggs

60 g (1/2 cup) Pecorino Romano
cheese, shredded

TOOLS AND EQUIPEMENT

bowl
knife
pot

GNOCCHI DOUGH

Combine ricotta, semolina flour, eggs, and Pecorino Romano cheese in a bowl. Knead into a smooth dough. Divide the dough into four parts. Shape each piece into a 2 cm / 1-inch thick rope. Cut into gnocchi. Optionally, use a fork to create a pattern in each gnocchi.

COOK

Cook the ricotta gnocchi. Place a pot of salted water over high heat. Bring to a boil, then carefully add the gnocchi. Cook for 3 - 4 minutes or until the gnocchi is cooked and floats on top. Serve with your favorite sauce or main dish.