



## 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.*

|              |     |         |
|--------------|-----|---------|
| 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.

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