

Gnocchi con Spinaci e Ricotta



INGREDIENTS

250 gr. Ricotta
1/2 Cups of Flour
1 Extra Large Egg
1/2 Cup Grated Parmesan Cheese
1 Teaspoon Salt
500 gr. Fresh Spinach
Sauce:

7 Tablespoons Butter
6 Fresh Sage Leaves
1 Cup Grated Parmesan Cheese
Salt & Pepper

Preparation

Cook the spinach in boiling water for about 3 minutes. Drain and when cool, press out as much water as possible and chop finely. In a bowl, place the ricotta, grated cheese, chopped spinach, egg, and salt. Add 1 cup of the flour and mix. Add only as much more flour as you need to create a workable dough. Be careful not to overwork. Divide the dough into fist size pieces, and roll into long logs as thick as your thumb. Cut into 1 inch slices and gently place on a lightly floured baking sheet. Continue with the rest of the dough in this manner. If not using immediately, place in the refrigerator. To cook, drop into lightly salted water and remove as soon as they float to the top, after 1 or 2 minutes. Place in a warmed bowl. Melt the butter in a small pan and add the sage leaves. Add salt & pepper and pour this mixture over the cooked gnocchi. Top with the parmesan and serve.