



Cindy's Italian Culture & Cuisine Recipes

SPINACH AND RICOTTA GNOCCHI WITH SAGE BROWN BUTTER SAUCE **(Serves 6)**

INGREDIENTS:

1 cup fresh ricotta
1 package frozen chopped spinach, thawed with water squeezed out
1 cup flour, plus extra
1 1/2 cups freshly grated Parmigiano-Reggiano
3 egg yolks
10 leaves fresh mint, minced
Pinch freshly grated nutmeg
Salt and freshly ground black pepper
8 tablespoons butter
8-10 leaves of fresh sage

DIRECTIONS:

1. Drain ricotta in a cheesecloth-lined strainer set over a bowl in the refrigerator overnight.

2. Make the gnocchi dough: Add the spinach, egg, salt, and half of the ricotta to a food processor. Pulse until completely blended.

Transfer mixture to a large bowl, mix in the remaining ricotta and the Parmesan cheese. Stir a pinch of nutmeg into the flour.

Add the flour in by hand, starting with a half of the flour. Mix everything with your hands until the mixture holds together as a dough.

3. Knead the dough: Put the dough out on a lightly floured smooth, clean surface. Knead lightly for about a minute, adding additional flour if needed, if the dough sticks too easily to the board or your hands.

When the dough is smooth and pliable, and still just a little bit sticky, divide it into 4 portions, each the size of an orange.

4. Roll dough out into long ropes, cut into pieces: Flour your hands lightly. Using both hands, and a light touch, roll the dough out with a back and forth motion, starting at the center and stretching the dough out, to form a roll.

This is the tricky part. You don't want to put so much pressure so that you compress the dough, but you do need enough pressure to create a rope of dough.

The trick is to stretch the dough sideways as you are rolling. Once the segment you are working on gets to be about a foot long, you may find it easier to cut it in half, and then start working on that smaller segment.

Roll the dough out until the roll is about the size of a middle finger. (Note that if your hands or the board is a little too floured, you may not have enough traction between your skin and the dough to easily stretch it sideways.) Cut each roll into 1-inch pieces.



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GNOCCHI DI SPINACI CON RICOTTA WITH SAGE BROWN BUTTER SAUCE, Continued

5. Create indentations with a fork or gnocchi board: Hold a fork at a 45% angle with its tines facing down on the work board, the curved part of the fork facing away from you. Starting with the curved outside bottom of the fork, press each piece of dough up along the length of the tines. Let the gnocchi fall back down.

This is a pretty quick motion, the result is an indentation of the fork tines on one side of the gnocchi, and an indentation of your fingertip on the other side.

Place the gnocchi on a lightly floured cookie sheet. At this point they can be cooked, or kept in the refrigerator several hours or overnight.

6. Bring a large pot of salted water to a boil. Once boiling, reduce heat to maintain a gentle simmer. Meanwhile, melt butter in a skillet over medium heat. Add sage and cook until leaves just begin to fry, 2-3 minutes. Keep sage butter warm over lowest heat.

7. Add gnocchi to simmering water. Cook until they float, and then 2-3 minutes more. Using a slotted spoon, transfer gnocchi, draining briefly, to skillet with sage butter. Increase heat to medium and cook, spooning butter over gnocchi, until heated through and slightly crispy on both sides, 3-4 minutes. Divide gnocchi and sage butter between plates and sprinkle with remaining Parmigiano.

Make Ahead

The uncooked gnocchi pieces can be frozen on the prepared baking sheet, then transferred to a resealable plastic bag and frozen for up to 2 months. Boil without defrosting.

Cindy's Italian Culture & Cuisine Recipes, Cont.



ROASTED GARLIC-POTATO GNOCCHI (Serves 4-6)

INGREDIENTS:

1 lb Idaho baking potatoes (about 2)
10 garlic cloves, unpeeled
Olive oil for drizzling

2 large egg yolks

1/2 cup plus 2 tablespoons all-purpose flour, plus more for dusting (substitute gluten-free flour, if desired)

4 tablespoons unsalted butter

Salt & freshly ground black pepper

Freshly grated Parmigiano-Reggiano cheese

DIRECTIONS:

1. Preheat the oven to 400°. Pierce the potatoes all over with a fork. Bake in a microwave oven at high power for 10 minutes, then flip the potatoes and microwave for 5 minutes longer. Transfer the potatoes to the oven and bake for another 15 minutes, or until a fork pierces them easily. Alternatively, bake the potatoes in the oven for about 1 hour, until tender.

2. Meanwhile, on a sheet of foil, drizzle the garlic cloves with oil. Wrap up the garlic and roast at 425 degrees for 30 minutes, until tender. When cool, squeeze out the garlic, mash with a fork into a paste, and set aside.

3. Halve the potatoes. Scoop the flesh into a ricer and rice the potatoes or mash with potato masher till thoroughly mashed. Transfer riced or mashed potatoes to a bowl. Stir in the egg yolks, roasted garlic and 1 teaspoon of salt. Add the 1/2 cup of flour along with some pepper a little at a time; stir until a stiff but soft dough forms. Knead the dough gently until smooth but slightly sticky.

4. Line a baking sheet with parchment paper and dust with flour. On a floured surface, cut the dough into 4 pieces, rolling each into a 3/4-inch-thick rope. Cut the ropes into 3/4-inch pieces. Roll each piece against the tines of a fork to make ridges; transfer to the baking sheet.

5. In a large, deep pot of simmering salted water, cook the gnocchi until they rise to the surface, then simmer for 2-3 minutes longer. In a large nonstick skillet, melt the butter. Using a slotted spoon or strainer, remove the gnocchi and add to the butter. Season with salt and pepper and cook over medium-high heat for 2-3 minutes until slightly golden and crispy on bottom. Sprinkle with the cheese and serve.

Make Ahead

The uncooked gnocchi pieces can be frozen on the prepared baking sheet, then transferred to a resealable plastic bag and frozen for up to 1 month. Boil without defrosting.

