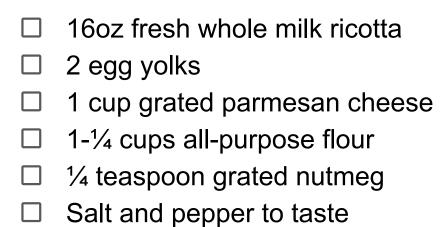
Ricotta Gnocchi





- Stir together ricotta, egg yolks, parmesan and nutmeg; season with salt and pepper. Add flour, stirring, until it forms a firm dough.
- 2. Transfer to a lightly floured surface.
- 3. Gently knead into a ball/disk.
- 4. Cut into two pieces and shape each piece into a rope about ½-inch in diameter.
- 5. Cut each rope crosswise into 1/2-inch even pieces; transfer to a floured baking sheet.
- 6. Boil until they float!