

Ricotta Gnocchi

- ☐ 16oz fresh whole milk ricotta
- ☐ 2 egg yolks
- ☐ 1 cup grated parmesan cheese
- ☐ 1-¼ cups all-purpose flour
- ☐ ¼ teaspoon grated nutmeg
- ☐ Salt and pepper to taste



1. 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!