

Mama's Gnocchi



(With thanks to Stephen Colella)

Prep Time: 20 minutes

Inactive Prep Time: 20 minutes

Cook Time: 1 minute, approximately, for each batch

Yield: 170 gnocchi (about 6-8 servings)

Ingredients

- 16 ozs. fresh ricotta (try our [Homemade Ricotta with Herbs & Olive Oil](#) recipe, or use your favorite)
- 1 egg
- 3 ozs. Pecorino Romano, finely grated
- ¼ tsp. grated nutmeg
- ½ tsp. sea salt
- ½ tsp. black pepper, freshly ground
- All purpose flour

Directions

1. In a large bowl, gently blend ricotta, egg, cheese, and seasonings with a wooden spoon and then fold in flour, little by little, until a dough forms, approximately $\frac{2}{3}$ cup. Let the dough rest about 20 minutes and then get to work.
2. Roll the gnocchi off a fork. The fork's impression provides the characteristic ridges in which the sauce can cling. A gnocchi board is another option.
3. Bring a large pot of water to a boil and stir in a generous handful of salt. Add gnocchi, stir gently. When the little dumplings rise to the surface, about a minute, they are done.
4. Remove gnocchi with a slotted spoon and plate immediately. Serve with your favorite marinara sauce and freshly grated Romano cheese. Enjoy!

Serving Suggestions



- Drizzle with your favorite Gustare extra virgin olive oil varietal and sprinkle with a combination of chopped, fresh parsley, thyme, squeeze of lemon, and grated Parmigiano
- Drizzle with [Gustare Roasted French Walnut Oil](#), chopped fresh chives and a few chopped, roasted walnuts