



Easy Ricotta Gnocchi

Prep Time: 18 Minutes

Cook Time: 1 - 2 Minutes

Total time: 20 Minutes

INGREDIENTS



- 1 lb. whole milk ricotta cheese
- 2 cups flour
- 3 egg yolks
- 1 cup Parmesan cheese
- Nutmeg and salt to taste

INSTRUCTIONS

1. Drain the ricotta by sandwiching it between a few paper towels and gently press so that the paper towels soak up the excess moisture.
2. Add the drained ricotta to a large bowl and mix in flour, Parmesan, nutmeg, and salt until combined. Taste the mixture to ensure there is enough salt, then mix in the egg yolks.



3. Shape the dough into a round disk with your hands, then transfer it to a lightly-floured cutting board and sprinkle the dough lightly with flour. Add flour as needed (it tends to get sticky).
4. Mix the dough and knead until it's smooth. Cut the dough into eight equal pie-shaped pieces. Gently roll out each piece into an even log, approximately $\frac{3}{4}$ inch wide. Cut into individual bite-sized gnocchi squares. Lightly dust with flour once more to prevent them from sticking together.
5. Fill a medium sized pot with water and bring to a boil. Add the gnocchi and cook for approximately 30 – 60 seconds. They will float to the top once they are cooked. Drain them with a slotted spoon and put into a bowl with your favourite sauce!



Tips, Tricks, Shortcuts and Substitutions:

- When adding flour to your mixture, add more flour as needed to make sure the dough isn't sticky. Having to add more flour than the recipe calls for is normal, especially depending on how much you drain your ricotta.
- If your mixture is too dry, add more ricotta or another egg yolk. This will add more moisture and create a better texture for your dough.
- Don't overcrowd your pot when boiling the gnocchi – you can cook in two batches if necessary to ensure they cook properly and don't stick together while boiling.
- You can freeze your gnocchi and cook from frozen to avoid waste - make your gnocchi and distribute them evenly on a non-stick surface like parchment paper or a silicone mat. Sprinkle flour and place the gnocchi on a baking sheet and flash freeze them until they are firm, then put them into a plastic bag and use as needed. To cook from frozen, follow the same cooking instructions above. The gnocchi will need to be cooked longer, but will still float to the top once they are cooked.