



INGREDIENTS



RICOTTA & SPINACH GNUDI

By Caterina Romano's kitchen

DIRECTIONS

GNUDI

5 cups of spinach

2 cups of full-fat ricotta

1 egg

3/4 cup of 00 flour

1/4 cup of Parmigiano-Reggiano

Sprinkle of nutmeg

Season with salt & pepper

1 cup of 00 flour to roll gnudi in

BUTTER SAUCE

1/2 cup of unsalted butter

4 sage leaves

Splash of olive oil

1. Boil a large pot of salted water at high heat. Add the spinach and boil 30-40 seconds.
2. Prepare a bowl with ice cubes and cold water. Submerge the spinach in this bowl of ice water for 1 minute.
3. Place the spinach into a strainer to drain the water. Squeeze out the water using your hands. Remove as much water as possible.
4. Place the spinach in a food processor and give it a couple of pulses.
5. Make sure to remove any liquid from the ricotta and add to the spinach. Add the egg, parmesan and the flour and pulse everything together. Sprinkle a touch of nutmeg and season to taste. Do a final blitz until blended.
6. Using a 1 TBSP ice-cream scooper, scoop and form the gnudi into an oval shape. Place them on a tray lined with parchment paper. When complete, refrigerate for 1 hour.
7. For the sauce, heat a skillet over medium heat and melt the butter. Add the sage leaves and cook until they infuse the butter. Season to taste and add a splash of olive oil.
8. When ready remove the sage leaves and discard.
9. Bring a large pot of salted water to boil. Place the gnudi in the boiling water and when they float to the top they are cooked. Transfer to the butter sauce and cook for another 2 minutes.
10. Serve and enjoy with some parmesan cheese.

ENJOY THE RICOTTA & SPINACH GNUDI