

# Gnocchi di ricotta |

Recipe for 12 tapas



## Description

Comfort food at its best!

## Note

These gnocchi can be served in the sauce of your choice.

## Ingredients

### Gnocchi

- 400 Gr Flour
- 220 Gr Ricotta
- 3 Unit(s) Eggs yolk
- 20 Gr Grated parmesan
- 1 Pinch(es) Salt

## Preparation

- Preparation time **60 mins**

### Gnocchi

In a bowl, mix the ricotta, the egg yolks, the grated parmesan and the salt. Add the flour and stir with a spoon until you get a rough dough.

Transfer onto the table and knead with your hands for 5 min.

Wrap th dough in cling film and leave to rest for 30 minutes.

Cut off a piece of dough and roll it with your hand to get a 1 cm diameter sausage shape.

Flour your knife and cut little bits of dough of about 0.5cm lenght.

Mix the gnocchi with a little bit of flour so they don't stick together.

### Cooking the gnocchi

Bring a large pot of salted water to a boil and toss in the gnocchi.  
They'll tell you when they're cooked as they will float at the surface.

**Bon appétit!**