Gnudi with ricotta and spinach, creamy sage sauce, lemon zest |

Recipe for 12 tapas

Description

A typical Italian dish from Tuscany, tasty cheese balls cooked like gnocchi and served with a white wine, cream and sage sauce.

Note

Make sure to drain the ricotta cheese before making your meatballs.

If the cheese ball mixture is too sticky, don't hesitate to add a little flour.

Ingredients

Cheese balls

- 500 Gr Baby spinach
- 250 Gr Ricotta
- 2 Unit(s) Egg
- 1 Pinch(es) Nutmeg
- 100 Gr Flour
- 50 Gr Parmesan

Sauce

- 150 Ml White wine
- 150 Ml Cream 35%
- 150 Ml Vegetable stock
- 50 Gr Grated parmesan
- 15 Gr Butter
- 15 Gr Flour
- 6 Leaf(ves) Sage

Toppings

- 1 Unit(s) Lemon
- 12 Pinch(es) Grated parmesan
- 1 Tbsp Chopped parsley

Preparation

- Preparation time **45 mins**

Preparation

Wash the spinach, if necessary remove the hard part of the stem, then cook it for 1 minute in boiling water.

Drain and squeeze the spinach before chopping.

Chop the sage leaves.

Cheese balls

Pour the ricotta into a mixing bowl. Add salt and pepper, nutmeg, grated Parmesan, spinach, sage and eggs. Mix with a fork, add about half of the flour and reserve the rest on a flat plate to flour the gnudi once formed.

With wet hands, shape the filling into balls the size of a large walnut (50-60 g). Dip them in the flour and place them on a plate or a board.

Bring a large volume of water to a boil in a high pan. As soon as it boils, add salt to the water and gently immerse 6 dumplings in it. As soon as they rise to the surface of the water, remove them with a skimmer and keep them in the pan with the sauce.

Sauce

In a large frying pan, melt the butter and add the flour to form a roux. Add the white wine and cook until it boils, then add all the other ingredients and simmer for a few minutes. Blend the sauce as needed.

On the plate

Place the meatballs and sauce in your presentation bowls, then garnish with a little lemon zest, a turn of the pepper mill, grated Parmesan cheese and chopped parsley.

Bon appétit!