

Ricotta Gnudi

Serves 2-4

Adapted from Jenn Louis' recipe for "Ricotta Gnudi with Cherry Tomatoes and Marjoram" featured in the Kitty Greenwald article in the August 24, 2012 edition of the Wall Street Journal

If you are hungry or tend to lose control around ridiculously good dumplings, this recipe may only serve 2. One pint of roasted garlic tomato sauce (posted on Minced blog on August 13, 2013) is the perfect portion for this amount of gnudi. A pint of your favorite tomato sauce would also be delicious. If pulling out all the stops, mince some fresh herbs and add them to the gnudi dough at the same time as the flour.

1 lb fresh whole-milk ricotta cheese
1/4 cup finely grated parmesan cheese, plus more for serving
1 large egg
1 tablespoon melted unsalted butter
1/8 teaspoon freshly grated nutmeg
1 cup all purpose flour, plus more for dusting
Salt, to taste
Freshly ground black pepper, to taste

In a large bowl, whisk together the ricotta, Parmesan, egg, melted butter, and nutmeg until combined. Use a rubber spatula to stir in the flour until just incorporated and season the dough to taste with salt and pepper. Don't overwork the dough; the dough will appear moist and shaggy.

Generously dust the work surface and your hands. Divide the gnudi dough into four portions and generously dust the dough with flour so that it doesn't stick to your hands while working with it. Roll the dough, using your hands, into 4 long ropes about 1-inch thick. Use a serrated knife to cut the ropes into 1-inch pieces.

If serving immediately, bring a large pan of generously salted water to a strong simmer. Add the gnudi in batches to the skillet. The gnudi will float to the surface when cooked through and this typically takes about 4 minutes. Remove the cooked gnudi with a slotted spoon and gently place them in a pan of simmering tomato sauce. Repeat with the remaining gnudi. Gently stir to combine and add some of the gnudi cooking water if you need to extend the sauce. Serve with additional Parmesan cheese.

If making ahead, place the cut gnudi on a wax paper-lined baking sheet that has been generously dusted with flour. Cover and refrigerate until ready to cook. Cooking time may be a minute longer due to the gnudi being cold.

This recipe came from *Minced* at www.mincedblog.com.