

Gnocchi con Ricotta



INGREDIENTS

250 gr. Pound Ricotta
1/2 Cups of Flour
1 Extra Large Egg
1/2 Cup Grated Parmesan Cheese
1 Teaspoon Salt
Sauce:

1 Can-800gr. Chopped Canned Tomatoes
6 Fresh Basil Leaves Shredded
2 Cloves of Garlic Minced
2 Tablespoons Olive Oil,
Salt & Pepper
Dash of Red Pepper Flakes
3-4 Small Fresh Mozzarella Balls

Preparation

In a bowl, place the ricotta, grated cheese, egg, and salt. Add 1 cup of the flour and mix. Add only as much more flour as you need to create a workable dough. Be careful not to overwork. Divide the dough into fist size pieces, and roll into long logs as thick as your thumb. Cut into 1 inch slices and gently place on a lightly floured baking sheet. Continue with the rest of the dough in this manner. If not using immediately, place in the refrigerator. To prepare the sauce, heat the oil and add the garlic cooking only until fragrant. Do not brown. Add the tomatoes, basil, and seasonings and bring to a boil. Turn down to a simmer and cook for about 10 minutes. To cook the gnocchi, drop into lightly salted water and remove as soon as they float to the top, after 1 or 2 minutes. Place in a warmed bowl, top with some of the tomato sauce and the mozzarella cubes and gently mix. Serve with additional sauce if desired.

Type*