



BLACKSTONE

COUNTRY CLUB

Ricotta Gnocchi

Ingredients

1 ½ cups	Whole milk ricotta cheese
3	egg yolks
1 cup	00 flour
¾ cup	Freshly-grated parmesan
¾ tsp.	Fine sea salt
¼ tsp.	Freshly-cracked black pepper

Directions

- 1) Prep the water: Bring a large stockpot of generously-salted water to a boil over high heat.
- 2) Drain the ricotta: While your water is heating, place 3-4 paper towels on a large plate and spread the ricotta on the paper towels in an even layer. Place another layer of 3-4 paper towels on top of the ricotta. Then press down gently to let the excess moisture soak into the paper towels, trying to soak up as much of the excess liquid as possible. Transfer the ricotta to a mixing bowl (If it sticks to the paper towels, just use a rubber spatula to scrape it off.) The drained ricotta should now weigh about 12 ounces.
- 3) Mix your dough ingredients. Add the egg yolks to the ricotta and stir briefly to combine. Add in the flour, Parmesan, salt and pepper, and stir until evenly combined. Avoid over-mixing. The dough will be a bit moist and maybe a bit sticky, but it should be holding together well. If it feels too wet, just add in another few tablespoons of flour.
- 4) Roll out and cut the dough. Shape the dough into a round disk with your hands, then transfer it to a lightly-floured cutting board and sprinkle the dough with lightly with flour. Using a knife or a bench knife cut the dough into eight even pie wedges. Using your hands, gently roll out each wedge out into an even log, approximately ¾-inch wide. Cut each log into individual bite-sized little gnocchi squares. Lightly dust the gnocchi with flour once more and give them a quick toss so that they are all lightly coated with flour. (This will help prevent them from sticking together.)
- 5) Boil the gnocchi. Carefully transfer the gnocchi to the boiling water to cook. Then once they float - usually after 30 seconds or so - drain the gnocchi.

For information about Blackstone Country Club membership, visit www.blackstonecountryclub.com or contact 623-707-8700 or hdoney@blackstoneccaz.com.