

# Spinach & Ricotta Gnocchi Dough

For Gnocchi with Burnt Sage Butter Sauce

**Type:** Main/Entree

**Serves:** 8 Tastes

**Recipe source:** Australian Women's Weekly

**Fresh from the garden:** Spinach

**COOK'S NOTE:** Store your ricotta, covered in a sieve over a plate or bowl, in the fridge. This eliminates excess moisture. Squeeze as much moisture as possible out of spinach when cooked to avoid a sloppy dough.

<b>EQUIPMENT:</b>	<b>INGREDIENTS:</b>
1 Chef Knife	550 g ricotta cheese (drained overnight)
Chopping board	3 bunches spinach
Shallow frying pan	$\frac{1}{2}$ cup freshly grated parmesan cheese
Bamboo/Silicone Slide	$\frac{1}{2}$ - 1 cup plain flour
1 large red bowl	4 eggs
1 smaller bowl for cracking eggs	$\frac{1}{2}$ teaspoon salt
Potato ricer	$\frac{1}{4}$ teaspoon nutmeg
Salad spinner	3 or 4 grinds of pepper
Ice cube tray with ice cubes	

## What to do:

1. Separate spinach leaves. Fold each spinach in half lengthwise and holding your palm on the green part of the leaf rip the stem off towards the top taking off the stem and the vein up the middle of the leaf. Do this to all leaves.
2. Clean sink and fill half full with cold water. Put all de-stemmed leaves into sink and swish thoroughly for a few minutes to wash.
3. Put leaves out onto dish rack, empty the sink and refill with fresh cold water. Put leaves back in and swish again to remove any remaining dirt.
4. Drain again on dish rack.
5. Put large saucepan over gentle heat and put spinach into saucepan to gently cook for 3-5 minutes until bright green and wilted.
6. Refill sink with cold water and a few ice cubes and put spinach in to cool quickly.
7. When cooled put spinach into a colander or strainer over the sink and use your hands to squeeze all the water out and **get spinach as dry as possible**
8. Assemble chopping board and knife on bench. Chop spinach finely.
9. Put chopped spinach into the large red bowl.
10. Press the ricotta cheese through the potato ricer into the large red bowl
11. Crack eggs into a small bowl one at a time and add to large red bowl
12. Grate parmesan and add to large red bowl as well as  $\frac{1}{2}$  cup flour, salt and nutmeg
13. Mix with a wooden spoon until well combined. More flour may need to be added to form a stiff dough. This will depend on how dry the spinach and ricotta are.
14. Cover with plastic wrap and refrigerate for the next class.