

Spinach Gnocchi

Serves 4

Ingredients:

1 pound Roasted potatoes, peeled and coarsely chopped

½ cup Ricotta

4 ounces Spinach, cooked and chopped

¼ teaspoon Nutmeg

2 each Egg Yolks

1 cup Flour or more as needed

1 tsp Salt

Pinch White Pepper

Pesto Sauce

Parmigiano Reggiano for grating

1. Roast potatoes until fork tender
2. In bowl of food processor combine spinach and ricotta
3. Add egg yolks and nutmeg
4. Using a ricer or dough cutter cut potatoes into small pea sized pieces while still warm but not hot.
5. Spread potatoes out onto a well-floured board cut the spinach mixture and flour into potatoes until well combined.
6. roll into a long tube and cut into 1 inch gnocchi
7. for best results I suggest freezing gnocchi before cooking
8. cook in boiling water until they float
9. toss with pesto and freshly grated Pecorino Cheese