

# Recipe – Ricotta gnocchi

POSTED 10:39 AM, APRIL 4, 2017, BY FOX 61 STAFF



HARTFORD -- Executive Chef Shaun Golan of Ballo Italian at Mohegan Sun came by FOX61's Good Day Connecticut to show us how to make ricotta gnocchi!

## Ricotta Gnocchi with Spring Vegetables, Brown Butter and Whipped Goat Cheese

### *For the Gnocchi:*

- 1 pound Ricotta Cheese, drained
- 2 Eggs
- 2oz Parmigiano Reggiano, grated
- 1 Cup Flour

Combine ricotta, eggs and parmigiano in a mixing bowl. Add flour and mix until a dough starts to form. Wrap in plastic and chill in refrigerator for at least an hour, or overnight.

Clear a large space on your counter. Divide dough into 4 portions. Roll each into a rope, about 3/4 inch in diameter, dusting with more flour if it starts to stick. Cut into gnocchi and place in a single layer on a sheet tray, dusted with more flour. Store, wrapped in refrigerator until ready to use. These can also be frozen for up to 1 month.

### *For the Sauce:*

- Butter, as needed (Approx. 2oz per portion)

- Lemon juice, to taste
- Salt and pepper, to taste
- Assorted green vegetables, blanched ahead of time:
  - Spring Peas
  - Asparagus
  - Broccoli Rabe
  - Fava Beans
  - Young Spinach

**To Serve:**

Bring a large pot of water to a boil for the gnocchi. In the meantime, assemble the sauce:

Heat the butter in a sauce pan until browned. Add lemon juice, and a splash of pasta cooking water. Season with salt and pepper.

Cook the gnocchi for approx. 3 minutes, or until they are floating and almost doubled in size.

Transfer to the butter, and add the vegetables. Toss to combine and heat through. Season the pasta again, and serve, topped with more grated cheese.

**RELATED STORIES**

Recipe – Vegan nacho cheese

Recipe – Authentic Brisket Sliders

Recipe – Cavatelli Carbonara





**Recipe – Cavatelli Carbonara**



**Recipe – Double chocolate biscotti**



**Connecticut cannoli recipe pinned as part of World's Fare report**



**Keeping kids entertained during a snow day**



**Recipe – Egg cup knick knack muffins**



**'Meatless Monday' recipe: Garbanzo bean slider**



**Making breakfast messy on Foodie Friday at the Sloppy Waffle in Newington**



**New peanut allergy prevention guidelines start in infancy**



**Recipe – Vegan nacho cheese**



**Recipe – Turkey and Sausage Gumbo**

NEWS



### Stop & Shop recalls SoyNut Butter due to E. Coli concerns

GOOD DAY CT



### Recipe – Red Lentil Coconut Curry

COOKING



### Recipe – Walking tacos