



Spinach and ricotta gnocchi with tomato butter sauce

Serves 24 -30 tastes

Source: Fiona Inglis



Ingredients

Gnocchi

450g fresh spinach or silverbeet
salt
2 tablespoons olive oil
1 tablespoon very finely chopped onion
300g Ricotta cheese
100g plain flour
2 eggs lightly beaten
120g freshly grated parmesan cheese -
plus more for serving
Pinch of grated nutmeg
More plain flour for dusting

Sauce / to serve

100g melted butter
2 cloves garlic
2 large tomatoes, diced
3 tablespoons mixed fresh herbs

Equipment

Large frying pan with lid
Large bowl
3 small bowls (for flour, ricotta, egg)
Wooden spoon
Slotted spoon
1 chopping board
1 small knife
Measuring cups
Measuring scales
Large saucepan
Large frypan for sauce

What to do:

- Wash the spinach. Put the still damp spinach in the large fry pan, add a pinch of salt, cover the pan and cook on a medium flame until the spinach has collapsed and is tender (about 5 minutes).
- Drain the spinach and place in a sieve and press - use a large spoon or ladle to remove as much water as possible. Chop the spinach roughly. Spread out to cool.
- While the spinach cools, use the same pan to heat the olive oil & add the onion – stir over a medium flame until it is soft.
- Tip the onion mixture onto a large flat plate – place into the fridge and allow it to cool to room temperature. (or fan furiously to cool)
- While it cools measure the other ingredients and prepare the sauce ingredients
- In a bowl combine, ricotta, flour to the spinach and onion stir gently but firmly with a wooden spoon. Next add the egg, the grated parmesan and a tiny pinch of nutmeg. Keep stirring the ingredients until they are evenly mixed, taste, add salt if necessary, stir again. Let the mixture rest in the freezer for 10 minutes.
- Dust your hands with flour and working quickly roll small round balls of the mixture – about 2cm across - then sit them on a tray dusted with flour.
- Prepare the sauce by melting the butter in the frying pan, over a low heat. Add the garlic, tomato and herbs. Cook for 2-3 minutes and remove from the heat.
- Bring a large saucepan of well salted water to a gentle boil, not too hard or the gnocchi will disintegrate.
- Drop in about 15 gnocchi at a time, when the water comes back to the boil, cook them for 3 – 4 minutes.
- Scoop them out with the slotted spoon and place them into the sauce, stir to coat
- Repeat with remaining gnocchi, serve into serving dishes, top with extra parmesan

