

Gnocchi al Ricotta e Spinaci

Ingredients

- 700g La Casa Del Formaggio Reduced Fat Ricotta well drained
- 1 bunch spinach cooked, drained and thoroughly squeezed
- ½ cup La Casa Del Formaggio Grated Parmesan Cheese
- ½ cup plain flour
- 1 egg lightly beaten
- Salt & pepper and freshly grated nutmeg to taste
- 80g melted butter
- ¼ cup extra parmesan
- ¼ cup extra flour

Directions

1. Chop the cooked and thoroughly squeezed spinach and mix with the ricotta in a large bowl. Add the ½ cup parmesan, ½ cup flour, egg and seasoning and mix thoroughly with a fork.
2. Take a small amount of mixture, about the size of a walnut and roll into uniform torpedo shapes. Roll in the extra flour.
3. Meanwhile, bring to boil about 5 litres of salted water. When all mixture has been shaped (you will get around 35 pieces) drop them in batches of 8 into the water.
4. When the gnocchi rise to the surface, skim them off and put them onto a greased oven tray.
5. Brush with melted butter and sprinkle with extra parmesan cheese and when ready to serve them put the gnocchi under a hot grill until they are golden brown.
6. Serve with extra melted butter or a simple tomato sauce with basil.