

# OTTELIA

## **Ricotta gnocchi, sage & burnt butter.**

A staple on the Ottelia menu, there would be riots if we ever took it off! Ricotta gnocchi is much more forgiving than its potato cousin, a great option for beginners and eager kids.

The gnocchi can also be frozen, a great option to pull out for an easy weeknight dinner, your future self will thank you.

Serves 4.

### **Ricotta Gnocchi**

500g of ricotta

1 egg, lightly whisked

100g of parmesan, finely grated

110g of plain flour

¼ tsp of mace

Salt to season

100g of butter

4 fresh sage leaves

To begin, pass the ricotta through a potato ricer or mouli. Then add the egg, parmesan, mace and salt gently mix together by hand, adding the flour gradually until the dough comes together.

Turn the dough onto a lightly floured bench and cut into four sections. Working with a section at a time, gently roll into a long sausage shape, roughly 1 - 2cm thick. Using a dough scraper or sharp knife, cut the dough into individual gnocchi. Put aside on a lightly floured tray. Repeat with the remaining dough.

Fill a medium sized saucepan with salted water and bring to the boil over high heat. Once boiling, cook the gnocchi in batches. As the gnocchi cooks it will rise to the surface, allow to cook for another 30 seconds, then scoop out and drain in a large sieve.

While cooking the gnocchi, heat a non-stick frypan over a medium high heat. Add the butter and sage, wait for the butter to reach a nut-brown stage. Once this has been achieved, add the gnocchi to the pan. Depending on the size of your frypan, this may need to be done in batches. Fry off the gnocchi until golden and crispy.

To serve, place the gnocchi into a shallow bowl and pour the butter and sage sauce over the top, followed by an extra sprinkle of grated parmesan.