

Ricotta Gnocchi

1# ricotta cheese drained

6 egg yolks

2 cups semolina

2 tablespoons itailian parsley

1 tablespoon chives

1 gallon of boiling water

salt and pepper to taste

2 tablespoons of extra virgin olive oil

Method:

drain cheese through cheese cloth for about an hour

combine in a bowl with the egg yolks and mix well

add herbs and a cup and a half of the semolina and mix until you can form a ball(you may need more semolina depending on the moisture in the ricotta)

spread the remaining semolina on a cutting board and roll ball of the gnocchi into strips about a 1/2 inch thick

cut 3/4 inch sections off for each of the gnocchi

once all gnocchi have been formed drop them into the boiling water,leave until they start to float to the top

put on a sheet pan with the olive oil and chill.

once the gnocchi have been cooled you can use them in a number of ways, we add them to brown butter and top them with shredded grana cheese.