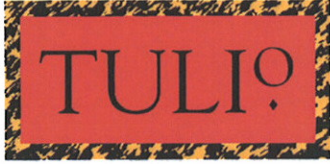


Ricotta Gnocchi with Herb Pesto

Chef Walter Pisano



Ricotta Gnocchi Ingredients:

2-lbs. Ricotta high quality drained well
2 Cups All-purpose flour sifted
½ Cup Reggiano Parmesan finely grated
Pinch Fresh nutmeg
1 tsp Salt & white pepper

Procedure:

In a large bowl combine ricotta, parmesan, nutmeg, salt and pepper. Stir to combine & soften. Add flour and stir to form a soft ball, slowly sift the flour ½ cup at a time. Fold in a kneading motion each time; repeat till the dough feels fairly dry to touch. This may use all the flour or less flour may be added. Divide the dough into four pieces on a lightly floured board and roll each ball into a one-inch thick rope, then cut each rope into 1-inch pieces and continue till all dough is shaped. Place gnocchi in the refrigerator to rest for couple of hours.

Herb pesto Ingredients:

2 cups Italian parsley very fresh & green
¼ cup Mint very fresh & green
½ cup Chives very fresh & green
¼ cup Pinenuts lightly toasted
1 ½ cups Virgin olive oil
Salt & Pepper to taste

Procedure:

Clean, dry and remove leaves and discard stems. In a food processor place pinenuts and herbs. Process to a paste while running drizzle in the olive oil. Season to taste.

Assembly:

Gnocchi
Herb Pesto
8 quarts Water boiling

Place Gnocchi into boiling water and stir once cook till they float to the top. Approximately 5 minutes. While gnocchi warm the pesto lightly in a 14-inch saute pan. Don't boil. Drain the gnocchi gently and add to the pesto, toss carefully with a spatula and serve immediately.