



BASIL PESTO GNOCCHI

EQUIPMENT:

1 SMALL KNIFE
1 LARGE STOCK POT
1 LARGE WORK SURFACE
1 COLANDER W/ A HANDLE

INGREDIENTS:

SALT & PEPPER
8 OZ. DRAINED RICOTTA
4 OZ. HHF PESTO
8-10 OZ FLOUR
1 GALLON WATER

METHOD: FIRST

DRAIN THE RICOTTA BY PLACING IT IN THE COLANDER OVER THE SINK THIRTY MINS BEFORE YOU START. NEXT, PUT ON A GALLON OF WATER TO BOIL IN THE STOCK POT. MAKE SURE YOUR WORK SURFACE IS CLEAN ALL INGREDIENTS ARE MEASURED.

THIRD

AFTER TWO MINS, ONCE THE DOUGH IS FIRM; SEPARATE THE DOUGH INTO FOUR PARTS. CLEAN YOU WORK SURFACE. SPRINKLE FLOUR THE SURFACE AND YOUR DOUGH. GENTLY ROLL YOUR DOUGH FROM THE CENTER OUTWARD UNTIL A LONG ROPE LIKE DOUGH ABOUT 1 INCH IN DIAMETER IS REACHED.

FIFTH

WHILE THE GNOCCHI IS STILL HOW FROM THE WATER, TOSS THEM IN WHATEVER SAUCE YOU HAVE HOT AND READY ON THE STOVE, OR YOU CAN SIMPLY TOSS WITH MELTED BUTTER SALT AND PEPPER. ENJOY!

SECOND

PILE 8OZ OF THE FLOUR IN THE MIDDLE OF YOUR WORK SURFACE. MAKE A WELL IN THE CENTER OF THE FLOUR AND ADD THE PESTO, RICOTTA, AND SEASON WITH SALT AND PEPPER TO TASTE. GENTLY MIX THE INGREDIENTS UNTIL A DOUGH BALL FORMS. YOU MAY NEED MORE FLOUR DEPENDING ON THE WATER CONTENT OF THE RICOTTA.

FOURTH

USING THE KNIFE, CUT THE DOUGH ROPE INTO 1 INCH SEGMENTS. RESERVE THE PIECES UNTIL YOU HAVE COMPLETED THE SAME STEPS WITH THE REMAINING THREE BALLS OF DOUGH. ONCE ALL THE GNOCCHI IS FORMED, SEASON THE BOILING WATER WITH 1OZ. OF SALT. BOIL THE GNOCCHI IN FOUR BATCHES FOR 4-6 MINS EACH BATCH. FISH THEM OUT OF THE POT WITH THE COLANDER AND DRAIN.