



Spinach gnocchi with ricotta foam and walnuts

Categoria: First Courses **Tempo di preparazione:** 1 hour 10 minutes **Difficoltà:** facile


Ingredienti per 4

- 500g floury white potatoes
- 250g fresh washed spinach
- 150g sheep's milk ricotta
- 50g flour
- 50g parmesan
- 1 egg white
- 50g fresh cream
- fresh chives
- salt, to taste
- white pepper, to taste
- 50g shelled walnuts
- a few baby salad leaves, to garnish

Chef: Viviana Marrocoli

A really original and tasty dish using spinach and ricotta – two ingredients that are perfect together. You can make the gnocchi and ricotta foam a few hours in advance; then it just takes a few minutes to cook and serve to your guests!

Serves: 4

Time: 1 h 10 minutes

Method

Wash the potatoes without peeling them and place them in a saucepan; cover them with plenty of cold water, bring to the boil and cook for about 35 minutes.

Meanwhile, clean and blanch the spinach in boiling salted water for 2 minutes. Squeeze the spinach in a cloth to extract the water and chop finely.

Peel the potatoes and mash using a potato masher, and place 350g of the mashed potato on a pastry board. Salt, add 200 g of chopped spinach, the flour, the egg white and the parmesan and knead the mixture until it is smooth and soft.

Divide into long strips 1 cm in diameter, cut them into pieces and score each piece using the back of a fork. Sprinkle them with flour.

Blend the ricotta with the fresh cream and season with salt and white pepper. Pass the mixture through a fine sieve then pour into a cream siphon and keep in the fridge.

Bring plenty of salted water to the boil and immerse the gnocchi in it; remove and drain them when they come to the surface.

Arrange the gnocchi on individual serving plates, dispense the ricotta cream on top, and garnish with walnuts, chopped chives and a few baby salad leaves.



