

Ricotta Gnocchi

Spring Peas, Carrots, and Morel Mushrooms

Pair With: Twomey Sauvignon Blanc and/or Twomey Russian River Pinot Noir.

Serves 4-6 people

1 Recipe	Ricotta Gnocchi, fully made and ready to cook
2 tablespoons	Salt
½ cup	Olive Oil
2 tablespoons	Olive Oil
1 tablespoon	Shallots, finely diced
2 cups	Morel Mushrooms, sliced, or substitute Oyster Mushrooms or Cremini Mushrooms
1 cup	Carrots, peeled and cut into an oblique shape or medium diced
1 cup	Spring Peas, raw, shucked out of their pods
1 ea	Lemon, zest and juice.
1 tablespoon	Parsley, chopped
1 tablespoon	Parmesan, grated

Instructions

- 1.) Bring a pot of salted water and ½ cup of olive oil to a boil. (Follow a ratio of 2 tablespoons of salt to one gallon of water)
- 2.) Separately heat a large sauté pan over a medium heat. Once hot add the olive oil and the shallots. Cook the shallots while stirring constantly until they cook to a translucent appearance. At this point, add the mushrooms, give a stir and cover with a lid. Let the mushrooms cook for 10 minutes, be sure to give them a stir every two minutes.
- 3.) While the mushrooms are cooking, add the carrots to the pot of boiling water. After they have cooked for 5 minutes, check their tenderness. Once they are 90% tender, add the peas to the same pot and the gnocchi at the same time. Let everything boil together for two minutes or until all vegetables are cooked and the gnocchi are floating.
- 4.) Using a skimmer, strain the carrots, peas, and gnocchi out of the pot of boiling water and transfer to the sauté pan of mushrooms. The oil that was floating on the surface of the pot of water should now be coating the vegetables and the gnocchi.
- 5.) Turn the heat to high for the sauté pan and add 2 ounces of the water you just boiled the gnocchi in to the large sauté pan and bring mixture to a boil. Be sure to stir the sauté pan constantly!
- 6.) Mix in the Lemon zest, juice, parsley and grated parmesan. Serve Immediately!

Ricotta Gnocchi

16 ounces	Ricotta cheese
3 ea	Egg yolks
¼ cup	Grated Parmesan cheese
1 tablespoon	Chives, Sliced
1 teaspoon	Salt
1 teaspoon	Baking Powder
1 ¼ cup	All-purpose flour, plus extra for rolling

- 1.) Bring a small pot of water to a boil.
- 2.) Place the ricotta cheese in the bowl of an electric mixer. Add the egg yolks, grated parmesan, chives, and salt into the same bowl. Using the paddle attachment, mix the ricotta cheese for 60 seconds on the lowest setting of the mixer. Sprinkle in the baking powder and the flour. Let mix for an addition 60 seconds on low. *(If you do not have an electric mixer you can mix it by hand with a wooden spoon.)*
- 3.) Turn the mixture out onto a floured work surface. Use a rubber spatula to scrape out all of the dough from the bowl and off of the paddle attachment. Sprinkle the dough with some of the excess flour and gently pat and roll into a ball.
- 4.) Depending on how wet the ricotta cheese you use is, you may need to add more flour. To determine this, cut off a small piece from the dough ball and roll into a rope-like shape. If the dough is too sticky to roll then gently sprinkle more flour. Once you roll the dough to the thickness of your thumb, cut the rope into once inch logs. Place them into the boiling water and let cook until they float. If they float to the surface after a minute then the dough is ready. If they disintegrate in the boiling water then you will need to gently knead in another ¼ - ½ cup of flour.
- 5.) Once you feel the dough is ready begin to slice slabs off of the dough ball and roll into long ropes the diameter of your thumb. Once the dough is rolled out, cut them into the ½ - 1 inch logs. Lightly flour the gnocchi after you cut them.
- 6.) At this point you can cook the gnocchi as-is or if you would like to form them into the classic gnocchi shape you will need a gnocchi board, ridged butter paddle, or the tines of a large fork turned upside down.
- 7.) Rest the bottom edge of the gnocchi board on the work surface, then tilt it at about a 45 degree angle. Take each piece and squish it lightly with your thumb against the board while simultaneously pushing it away from you. It will roll away and around your thumb, taking on a cupped shape -- with ridges on the outer curve from the board and a smooth surface on the inner curve where your thumb was. (Shaping them takes some time and dexterity. You might make a batch just for practice.) The indentation holds the sauce and helps gnocchi cook faster.
- 8.) As you shape the gnocchi, dust them lightly with flour and scatter them on baking sheets lined with parchment paper or waxed paper. Set gnocchi filled cookie sheet in front of a fan on low for 1/2 hour (turning gnocchi after 15 minutes). If you will not cook the gnocchi until the next day or later, freeze them.
- 9.) Alternatively, you can poach them now drain and toss with a little olive oil, let cool, then refrigerate several hours or overnight. To reheat, dip in hot water for 10 to 15 seconds.

When ready to cook, bring a large pot of water to a boil and add salt. Drop in the gnocchi and cook for about two minutes from the time they rise to the surface. Remove the cooked gnocchi with a skimmer, shake off the excess water, and serve as desired.