



Ricotta Gnocchi Recipe



INGREDIENTS

GNOCCHI

- 375g ricotta cheese
- 3 egg yolks
- 70g plain flour
- Pinch of nutmeg
- Salt to taste

ROMESCO SAUCE

- 275g roasted pepper strips
- 250g whole blanched almonds (roasted in the oven at 150c for 20 min)
- 25g olive oil
- 12g balsamic vinegar
- 185g napoletana or passata sauce
- 1 ½ tsp chilli paste
- 1 ½ tsp garlic puree
- 1 ½ smoked paprika
- 2 tsp sugar
- salt to taste

GARNISH

- Crumbled feta
- Grilled asparagus
- Crushed almonds
- Sumac
- Olive Oil

The Method

1. Mix all the gnocchi ingredients well
2. Place the mixture in a piping bag and pipe into boiling hot water
3. Cook for 15 minutes, drain, and wait to cool
4. Cut in small 2cm pieces once cold
5. Blend all sauce ingredients until smooth.
6. Heat oil in frying pan on medium heat add gnocchi and sautee for 2-3 minutes
7. Add Romesco sauce cook for a further 3 minutes
8. Transfer into serving bowl and finish with grilled asparagus, crumbled fetta, a sprinkle of sumac, crushed almonds, and drizzle of olive oil.