



Quick Ricotta gnocchi

1 Discard any excess liquid that the Ricotta's packaging may contain, then add Ricotta cheese, egg yolk, salt and freshly grated Parmigiano into a large bowl. Mix well with a wooden or regular spoon. Now add the flour and stir in briefly, just until combined - the dough will still be quite sticky. (Of course you can add more flour at this point, but keep in mind, that the more flour you use, the denser the gnocchi become in the end. And you want them to be as light & fluffy as possible, with a velvet-like texture.)

2 Forming these gnocchi is the slightly tricky step, this is the technique that works best for me: Generously flour a board, take a big tablespoon of the dough and scoop it onto the board. It gets dusted with flour (*dust your hands generously, too!*), before rolling it into a finger-thick roll. Cut it into little pillows (*stick the knife's blade into the flour to prevent it from sticking to the dough*). Then place each gnoccho on a floured board or parchment paper lined baking tray. Continue quickly with the next step, otherwise they will get soggy and stick to the paper/ board anyway.

3 Meanwhile bring a large pot of water to a boil, add a generous pinch of salt and reduce heat until the water bubbles lightly. Add the gnocchi and stir once, so they don't stick to the bottom - then let cook until they start floating on top. Depending on their size this may take 2 to 4 minutes. Take out with a skimmer and serve immediately. I like to serve them either with a simple tomato sauce (like [this one](#) or [this one](#)), [browned butter with fresh sage](#) or any kind [of pesto](#) (*my current favorite: roasted peppers, toasted pine nuts, Parmigiano and olive oil*).



Quick Ricotta gnocchi

Recipe source: own creation, inspired by many others

Prep time: ~15 minutes

Ingredients (for 2):

- * 250 g Ricotta
- * 1 egg yolk (M- L)
- * 1/4-1/2 tsp fine sea salt
- * 30 g Parmigiano (or Pecorino), freshly grated
- * 50-75 g all-purpose flour, extra for dusting the dough/ board
- * serve with tomato sauce or any kind of pesto