



Ricotta Gnocchi

1 cup	flour
1 cup	ricotta cheese
2	eggs
1/2-1 cup	grated parmesan cheese
1 tsp	salt
1 tsp	pepper
1 tsp	fresh garlic

Directions:

Stir together ricotta cheese, eggs, parmesan cheese, salt, pepper and garlic in a large bowl until evenly combined. Mix in 1 cup of flour. Add additional flour if needed to form soft dough. Divide the dough into 3 or 4 pieces and roll into 1/2 inch thick ropes on a floured surface. Cut each rope into 1 inch pieces and place on a lightly floured baking sheet. Place in the refrigerator or freezer until ready to use.

To cook gnocchi, boil water in a large stock pot and drop the pieces in. Once the pieces have come to the surface of the water, let them sit in the boiling water for an additional 60-90 seconds. Remove from water and add to hot skillet with butter and sauté for 3-5 minutes or until browned.

Serve with a tomato or cream sauce of your choice.

