



# SPINACH & RICOTTA GNOCCHI



## INGREDIENTS

### SERVES 6

- 500g ricotta
- 250g wilted spinach
- 1/2 cup grated parmesan
- 1 cup plain flour
- 2 eggs, whisked
- 2 tsp salt
- Basil leaves to serve
- salt and pepper

## FROM THE GARDEN

- Spinach
- Eggs

## EQUIPMENT

- Large mixing bowl
- Measuring cups and spoons
- Kitchen knives
- Chopping boards
- Baking tray
- Large saucepan
- Slotted spoon

## TABLE PREPARATION

- Small bowls
- Forks
- Water cups

## INSTRUCTIONS

1. Squeeze any excess liquid from the spinach and finely chop.
2. In a large mixing bowl, mix together the ricotta, flour, parmesan, spinach, eggs and salt into a dough.
3. Taking small handfuls of dough from the bowl, roll on a floured surface until coated in flour.
4. Roll into sausage shapes, then cut into 1.5 cm pieces and place on a floured baking tray.
5. In a pot of salted, boiling water, carefully drop the gnocchi in piece by piece, making sure they do not stick together. Cook in two batches if necessary to avoid crowding the pot.
6. The gnocchi are cooked when they rise to the surface. Spoon them out with a slotted spoon into a colander.
7. When ready to serve, place on your serving dish and toss through the garden pesto. Garnish with basil leaves.