

# Ricotta Gnocchi



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Recipe by: Laura Vitale

Serves 6

**Prep Time: 25 minutes**

**Cook Time: 4 hours 0 minutes**

## Ingredients

### For the Sauce:

- \_\_ 1 lb of Ground Beef, 85/15 is my preference
- \_\_ 3 Tbsp of Extra Virgin Olive Oil
- \_\_ 1 Medium Yellow Onion, minced
- \_\_ 28oz can of Tomato Puree (or 24 oz cento bottle)
- \_\_ 3/4 cup of Dry White or Red wine
- \_\_ Fresh Basil
- \_\_ Salt to taste
- \_\_

### For the Gnocchi:

- \_\_ 15oz of Whole Milk Ricotta, drained overnight
- \_\_ 1 cup of All Purpose Flour
- \_\_ 8oz of Grated Parmigiano or half parm half pecorino
- \_\_ 1 Large Egg plus 1 Egg Yolk
- \_\_ Pinch of Salt

1) Start by making the sauce, in a dutch oven, add the olive oil, preheat over medium heat, once hot, add the beef, cook it until just about fully cooked through, breaking it up as much as you can .

2) If the beef renders too much fat, discard some of it , add the onion, season with a good pinch of salt and saute for about 5 minutes.

3) Add the wine, reduce for just about 30 seconds, then add the puree, fill the can (or bottle) halfway with water, swish it around to release every bit of sauce, then add some basil, cover and simmer on low for 3 hours, checking on it occasionally. When about ready make sure to season appropriately and finish with more basil.

4) When ready to make the gnocchi, fill a large pot with water, add a generous pinch of salt and bring to a boil. Line 2 baking sheets with parchment paper, dust with flour and set aside.

5) In a bowl, add the drained ricotta, the egg and yolk and whisk to combine, then add the flour, parm and salt and start mixing (i find easier to use a fork) then dump on a well floured surface and knead until it comes together and is supple but not sticky (keep some flour nearby and use as needed).

6) Cut the dough into 8 pieces, then take each piece, roll it into about 12" rope and cut 1/2" little pieces out of it and place them on the prepared baking sheets.

7) When ready, in batches, using a kitchen spider, lower the gnocchi in the boiling water and cook until they float to the top. As they come out, place them in a bowl and add a bit of the sauce to keep them from sticking together.

8) Once all done, place on a serving platter and top with more sauce and plenty of cheese!

