

Description



This is one of the best gnocchi recipes I have ever tasted. Larger than regular sized gnocchi, it only takes 3 or 4 for a meal. It's so good!!

Ingredients:

For the Sauce:

- One 28 oz. can of peeled DOP San Marzano tomatoes
- 3 T. of The Olive Tap's [Natural Buttery Olive Oil](#)
- 1 medium-large yellow onion peeled and halved lengthwise
- 1 ½ t. salt

For the Gnocchi:

- 1 ½ C. whole milk ricotta
- 1 lb. baby spinach chopped*.
- 2 T. of your favorite The Olive Tap's [Extra Virgin Olive Oil](#)
- 1 shallot finely chopped.
- 3 large egg yolks
- ¼ C. all-purpose flour
- 2 T. grated Parmigiano Reggiano, plus more for topping
- Pinch of grated nutmeg
- Freshly ground black pepper and salt to taste
- 6 T. unsalted butter

*Feel free to substitute Kale or Escarole for the Spinach

Directions:

For the Sauce:

1. In a Dutch oven or heavy pot, cook the tomatoes on medium heat for 10-15 minutes till soft. While cooking, completely crush the tomatoes with a potato masher or similar device.
2. After the tomatoes have been pureed, add the Natural Buttery Olive Oil and then the onion and salt.
3. Reduce heat and simmer, uncovered, for 45 minutes stirring often to avoid burning or sticking to the bottom. Discard the onion and adjust the salt to your liking.

For the Gnocchi:

Hint: start baking the ricotta 2 hours before you plan on making the gnocchi.

1. Preheat oven to 225, spread the ricotta in a thin layer onto a small non-stick sheet pan (or sheet pan lined with parchment paper) and bake until dry, about 1 ½ to 2 hours. Set aside to cool.
2. Bring a large pot of water to boiling, have a medium bowl of ice water ready. Blanch the spinach in 2 or 3 batches for 30-45 seconds per batch till wilted. Save the water to boil the gnocchi later. Place the wilted spinach into the ice bath until all of it is cooked. Remove the spinach from the ice bath, and transfer to a clean dry kitchen towel. Squeeze as much liquid as possible from the spinach into the reserved water (to add more flavor). When the spinach is cool, chop finely.
3. Heat the Extra Virgin Olive Oil in a large skillet over medium heat. Add the shallot and cook for 3-5 minutes until just starting to brown. Add the spinach, stir to mix, then remove from heat and allow to cool.
4. Bring the reserved water to a boil. While waiting for the water to come to a boil: In a medium bowl combine the spinach-shallot mixture with the baked ricotta, egg yolks, flour, Parmesan, nutmeg, salt and pepper. Mix till thoroughly combined. Form into 1 or 1 ½ inch balls, about the size of a golf ball.
5. In a medium skillet, on medium low heat cook the butter till slightly browned, being careful not to burn.
6. While the butter is browning, cook the gnocchi in gently boiling water until they float, about 4-5 minutes. Drain on paper towels and then toss into the brown butter and cook till the gnocchi are slightly golden on all sides.
7. To plate individual servings, place ¾ cup or more of the sauce on the bottom of a shallow bowl or plate, top with 3-4 of the cooked gnocchi and sprinkle with the Parmesan cheese. Serve hot. (add more sauce if desired)

Recipe adaptation by Rick

Date

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