

## Ricotta and Spinach Gnocchi

### Ingredients:

2 ¼ lb. fresh Spinach  
Flour, for dusting  
12 oz. Ricotta cheese  
2 oz. melted Butter  
4 tbsp. freshly grated Parmesan  
Kosher Salt & freshly ground Black Pepper, to taste  
2 Egg Yolks, lightly beaten

### Directions:

Wash the spinach, drain and cook over medium high heat for 5 minutes. Cool, squeeze out as much liquid as possible, chop finely, and put into a bowl.

Add ricotta, 2 tbsp. of the cheese and the egg yolks. Season with salt and pepper. Shape mix into balls and dust *lightly* with flour.

Bring a large pan of lightly salted water to a boil, add gnocchi a few at a time, and remove with a slotted spoon as they rise to the surface.

Place gnocchi on a warm serving platter, spoon over the melted butter and sprinkle with remaining cheese.

Serves 4