

# MARTONE STREET



## SPINACH & RICOTTA GNUDI

Serves 6





## INGREDIENTS

### *For the Gnudi*

2 cups sheep's milk ricotta (drained in cheesecloth for about an hour)

¼ cup grated parmigiana-reggiano

2 large egg yolks

1/3 cup spinach, blanched, squeezed, and finely chopped

¼ cup 00 flour (all-purpose is also fine)

3 tablespoons panko

2 tablespoons parsley, chopped

¼ teaspoon freshly grated nutmeg

¾ teaspoon Kosher salt and freshly-ground black pepper

Semolina, for coating the gnudi

1 (24-oz) jar **Martone Street Campagna Sauce**

### *For the Beurre Monte*

½ cup water

3 sprigs thyme

1 ½ teaspoons cornstarch

1 cup (2 sticks) unsalted butter, diced

Kosher salt to taste



## INSTRUCTIONS

12 hours ahead: In a medium bowl, combine the ricotta, egg yolks, and spinach. Add in the flour, panko, parsley, nutmeg, salt, and pepper to taste. Mix completely, but do not over-mix as the gnudi will become tough.

Using a cookie scoop, scoop the gnudi mixture into 2-ounce balls, just slightly smaller than a golf ball. Flour your hands and roll each scoop into a ball, placing them on a semolina-dusted sheet pan. Sprinkle more semolina over the top of the gnudi.

Refrigerate, uncovered, for 12 hours or overnight.

### *For the Beurre Monte*

In a separate saucepan, heat the heavy cream and thyme over medium-low, until simmering. In a small bowl, dissolve the cornstarch in 2 tablespoons of water. Add the mixture to the cream and whisk over low heat until thickened. Whisk in the butter gradually until completely melted. Season with kosher salt to taste and keep warm.

### *For the Gnudi*

Pour the jar of sauce into a small saucepan and reduce it over low heat until thickened and concentrated.

Bring a large pot of salted water to a boil.

Meanwhile, in a large sauté pan over low heat, warm the beurre monte.

Drop the gnudi gently into the pot of boiling water. When they float to the surface, cook them for an additional 30 seconds, then, using a spider or slotted spoon, gently transfer the gnudi to the saucepan with the beurre monte. Gently stir the gnudi to coat with the beurre monte.

Transfer the gnudi to a serving dish and dollop the concentrated sauce over the gnudi. Finish with more parmigiano-reggiano, fresh basil and serve immediately.