



# Ricotta Gnocchi with Green Peas Sauce

## INGREDIENTS

- 4 large sebago potatoes
  - 100g ricotta cheese
  - 200g of flour (extra for dusting)
  - 2 free range eggs
  - Salt and Pepper
  - 100g parmesan (finely grated)
- For the Sauce**
- Olive oil
  - 1 cup peas
  - 120g butter
  - 2 sprigs of thyme (picked)
  - Zest of one lemon
  - Cracked pepper



Serves: 4



Prep Time: 1 ½ hr



Cooking Time: 20 min

## METHOD

1. Preheat the oven to 220°C. Bake the potatoes in their skins for 1 hour until the skin is dry and the flesh tender (make sure to turn at least once), then remove the flesh and mash until smooth.
2. Mix ricotta, ½ of the parmesan, eggs, salt and pepper in a bowl. Add the mash potatoes, then add flour to the mixture and mix to just combine (be careful not to overwork it).
3. Turn mix out onto bench top and carefully work mix until not sticky any more.
4. Cut the dough in half and shape each piece into a long cigar, about 1.5cm thick. Using the back of a floured table knife, cut each length into 2cm pieces to make the gnocchi. Have some flour on the side in case you need it (the gnocchi should not be too wet, nor too dry).  
*Optional* - Gently make a dent in each one – it will allow the gnocchi to hold more sauce.
5. Add the gnocchi to a large saucepan of boiling salted water, cook in batches (don't over crowd the saucepan). Remove gnocchi out and set aside, once they start to float. Drain and leave the gnocchi to dry for 1-2 minutes.
6. Heat a frying pan over a medium-high heat and add a little olive oil. Add the gnocchi to the pan with a pinch of salt and black pepper and sauté for 1-2 minutes on each side until coloured. Add the butter and picked thyme.
7. When butter smells nutty, add peas and lemon zest. Remove from heat and Plate.
8. Top with parmesan and enjoy.



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