



Spinach & Ricotta Gnocchi in Tomato Beurre Blanc Sauce

Preparation Time: 50 mins

Cooking Time: 10 mins

Serves: 6

Difficulty: Intermediate

INGREDIENTS

Gnocchi

275g/10oz ricotta, drained
5 tablespoons of flour
½ cup freshly grated parmesan
2 eggs beaten
550g/19 oz fresh spinach, stalks removed
Sea salt and freshly ground pepper
50g/1.7 oz parmesan flakes

Tomato Beurre Blanc

125g/4.4 oz butter
½ onion finely chopped
1 bay leaf
½ cup dry white wine
2 tablespoons white wine vinegar
3 ripe tomatoes peeled, seeded, and diced
Salt and fresh ground pepper

DIRECTIONS

1. Wash spinach well and place in saucepan. Place lid on saucepan and allow spinach to cook in its own water for a few minutes.
2. Drain and run cold water over it. Thoroughly squeeze water out of the spinach.
3. Chop spinach finely.
4. In a medium size bowl, combine spinach, ricotta, eggs, plain flour, grated parmesan, salt, and pepper,
5. Refrigerate mixture for 30 mins.
6. Using floured hands, shape gnocchi mix into 24 small balls, the size of a walnut. Refrigerate until needed.

Tomato Beurre Blanc Sauce

7. Cut butter into cubes and keep cold.
8. In a small saucepan, add onion, bay leaf, wine, and vinegar, and boil slowly until reduced to 2 tablespoons.
9. Strain and put back in saucepan.
10. Add butter piece by piece, whisking with metal whisk until all the butter is melted and combined. Add tomato, salt, and pepper. Keep sauce warm by standing in pan of warm water.
11. Bring large pot of salted water to boil and drop ½ of gnocchi balls in. When gnocchi floats to surface remove with slotted spoon. Repeat for remaining gnocchi.
12. Place 4 gnocchi in each bowl and spoon tomato beurre blanc sauce. Sprinkle with parmesan flakes.