

# Ricotta Gnocchi with Peas and Prosciutto

## Ingredients

Ricotta Gnocchi

*Serves 8:*

1 1/2 pounds fresh ricotta

1 3/4 cups finely grated parmesan cheese

2 eggs, lightly beaten

1/4 teaspoon freshly grated nutmeg

1 teaspoon kosher salt

1 1/2 cups unbleached all purpose flour, plus more for rolling out dough

Pea and Prosciutto Sauce

*Serves 4:*

1 cup fresh peas

4 slices Prosciutto di Parma (imported)

1 large shallot, minced

2 to 3 tablespoons good quality butter

2 tablespoons sage leaves, julienned

kosher salt and freshly ground black pepper

Parmesan cheese, shaved

extra virgin olive oil

## Preparation

Make Gnocchi: drain ricotta in fine strainer over bowl overnight, if needed.

Mix ricotta with parmesan, eggs, nutmeg, and salt until well combined.

Lay flour on work surface; make well in center.

Place ricotta mixture in center.

Slowly work flour in until dough is formed.

Knead dough a few times--don't overwork it.

Form into a fat loaf.

Cut off piece from end of loaf and roll out to 1/2 inch log.

Using bench scraper, cut off 1 inch pieces; continue until finished.

Place gnocchi on lightly floured parchment in baking sheet.

Freeze for 30 minutes; if desired, divide gnocchi and place half in plastic bag to freeze for another use.

Add gnocchi to salted boiling water.  
Cook until floating in pot, about 3 to 4 minutes.  
Remove with skimmer and drain on paper towels.

Preheat oven to 350 degrees.  
In a large pot of salted boiling water, blanch peas for 2 minutes.  
Shock peas in ice water and drain on paper towels.

Place prosciutto slices on a rack or broiler pan.  
Bake for 8 to 10 minutes, until crispy; break prosciutto into shards.  
In a large saute pan, melt butter until almost brown and saute shallot.  
Add peas and then gnocchi.  
Cook until golden, adding more butter, if needed.  
Season with salt and pepper; finish with sage leaves.

Serve in shallow bowls, topped with prosciutto, olive oil, and parmesan.

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