

# KOHLER FOOD & WINE

## GNOCCHI DI MALGA

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Harbor House

Alpine-style ricotta gnocchi

Serves 6

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### INGREDIENTS:

#### For the Gnocchi:

1 cup fresh ricotta

1 cup milk

1 egg

2¼ cups all-purpose flour

1½ teaspoon salt

#### For the Sauce:

½ pound unsalted butter

30 sage leaves

Salt to taste

½ cup Parmigiano-Reggiano, grated

To make the gnocchi, vigorously mix all ingredients in a large enough bowl with a large wire whisk until a smooth batter forms. Cover and let rest for 30 minutes at room temperature.

Bring a large pot of water to a boil and add a generous amount of salt. With a rubber spatula, transfer the batter onto a large plate. To prevent it from sticking, dip a teaspoon in the boiling water and carefully scoop small dumplings of batter into the water. Repeat this process working quickly until all the batter has been used. The dumplings will be imperfect, and this is the traditional way. Gently stir the bottom with a wooden spoon to help release any gnocchi that sticks to the bottom of the pot. Once all the gnocchi start to float, drain into a pasta colander and transfer onto a serving bowl.

In a skillet, melt the butter along with the sage leaves and a good pinch of salt. When the butter is very hot and starts to become golden, spoon over the gnocchi and sprinkle with the Parmigiano-Reggiano cheese.