Gordon Ramsay’s Homemade Gnocchi

Serves 2

**Ingredients**

1/2 Large potato

15 mL Ricotta cheese

40mL Flour

15 mL Egg, beaten

1 Thyme sprig, leaves only

Salt and pepper

15mL oil for boiling water

5mL salt

FOR THE SAUCE:

Oil, for frying

black pepper

1/2 Garlic clove minced

30 mL Frozen peas

15 mL Margarine

20mL Parmesan cheese

1 Thyme sprig, leaves only

1/4 lemon, zest only

**Instructions**

1. Bake the potatoes in their skins until tender the whole way through.

2. Remove the flesh from the skins (ideally while still warm) and mash until

 Smooth

3. Mix in the ricotta, a pinch of salt and pepper and sift flour over the top.

4. Make a well in the middle, add the beaten egg and begin to combine the mixture with floured hands.

5. Work in the thyme leaves and continue until smooth dough has formed. *(Be careful not to overwork it or the dough will end up too dense and won’t expand when it goes into the water.)*

6. Cut the dough in half and shape each piece into a long cigar shape about 1.5cm thick. Using the back of a floured table knife, cut each length of dough into 2cm pieces to make ‘Pillows’. Gently press each one in the center using your floured finger. *(The dent will hold more sauce and allow the gnocchi to take on more flavors.)*

7. Bring a large pan of water to boil with **15mL of oil** and **5mL salt**. Add the gnocchi being careful not to stick them together, then simmer for about 2 -3 minutes and until they start to float.

8. Drain the gnocchi and leave them to steam-dry for 1–2 minutes on a plate.

9. Meanwhile, heat oil in a frying pan over a medium-high heat. Add the gnocchi to the hot pan and minced garlic (optional) with a pinch of salt and pepper and sauté for 1–2 minutes on each side until nicely colored.

10. Add the peas to the pan with butter, **half** the parmesan cheese and the thyme leaves.

11. Toss to heat through, then add the lemon zest.

12. Serve with remaining Parmesan cheese and enjoy!

Demo Questions:

1) What is gnocchi?

2) How can you tell if your gnocchi are done boiling?

3) How can you tell if a potato is done baking?