

Serves 4-6 peoples

Gnocchi di Ricotta della Nonna

Cooking Info

This dish is inspired by us wanting to give a wonderful different approach to gnocchi by using fresh ricotta instead of potatoes, having the flavors of the seafood creating a natural sauce.

Ingredients

500 grams fresh ricotta
250 grams all-purpose flour
2 eggs
Zest of one lemon
50 gram grated parmigiano reggiano
100 gram fresh mussels
1 clove of garlic
½ cup dry white wine
Fresh basil and fresh mint
4 pcs vine ripe tomato (skin and seeds removed and cut into strips)
50 gram fresh spring green peas
12 shrimps 16/20 size
1 shallot slice.
Salt and pepper to taste
Extra virgin olive oil to taste.



Method

Combine flour ricotta eggs parmigiano and lemon zest.
Season with salt and begin to mix. (Make sure you do not over mix)
Form a small mass, and begin to cut in small sausage shape and roll.
Cut the small sausage in 2 cm gnocchetti.
Make sure after you have made all the gnocchi to keep them in the fridge.

For the sauce:

Open the mussels in a pot with olive oil and 1 whole clove of garlic bring it to heat and add the clean mussels.

Deglaze with white wine and cover until mussels will be open (approx. 4 minutes)

Remove the pot from the stove allow to cool

Removed the meat and discard the shells of the mussels and make sure you pass the liquid to a fine strainer and pour it over the mussels' meat.

In a skillet heat up the olive oil, lightly sear the clean shrimps shells removed (about 4 minutes)

Removed shrimps and set aside. In the same skillet add the sliced Shallotte the vine tomato and the fresh peas.

Deglaze with the mussels liquid and let it cook for about 3 minutes

Add mussels and shrimps and set aside.

Bring a large pot of water to boil season with coarse salt.

Add the gnocchi and steer gently for 30 second.

Allow gnocchi to come to surface and with a small spider removed them from the water and add them into your skillet with the shrimps and mussels sauce.

Mix gently the gnocchi with the sauce and make sure you have sufficient liquid, add the grated parmigiano and fresh meant leaf and basil leaf.

Adjust seasoning and serve.

Buon appetito

Pairing

Juice- Ginger Pearing Time

Wine- Italian Sangiovese

Dario Tomaselli & Anita Heidema

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