

# Ricotta Potato Gnocchi



A typical traditional recipe from Ticino reworked by SSSAT (Swiss Italian Tourism and Hotel Management School of Bellinzona).

## Preparation



Time required approx. 120 minutes



Difficulty Easy – For all



Portion size 6 People

## Features



Dish Vegetarian – Gnocchi



Typical product Ricotta – 0 km



Suitable in Autumn – Family lunches

## INGREDIENTS

### Gnocchi

- ☐ 1 egg
- ☐ 400 g potatoes
- ☐ 180 g semi-fat ricotta cheese
- ☐ 50 g sbrinz
- ☐ Salt and nutmeg to taste
- ☐ 42 g white Flour
- ☐ 42 g semoliina

## PREPARATION

### Gnocchi

1. Steam the potatoes, let them dry, pass them with the vegetable mill and let them rest;
2. Beat the eggs and add the ricotta cheese;
3. Add the mashed potatoes, flour, semolina and mix well;
4. Leave to rest for 30 minutes so that the dough thickens;
5. Boil plenty of salted water;
6. Form gnocchi with the help of a spoon and slip them into boiling water;
7. Cook for 5 minutes;
8. Drain them and dress them with the sauce provided.