

## Lemon-Broccoli Rabe Sauce

- 2 T extra virgin olive oil
- 1 c chopped onion
- 1 stalk celery, chopped
- 1 medium carrot, chopped
- 3 c **broccoli rabe** (rapini), roughly chopped
- 1 c **vegetable stock**
- 1/2 large lemon, juiced
- sea salt
- freshly ground black pepper

In a large skillet, over medium-high heat, heat the olive oil and sauté the onion, celery and carrot. Reduce the heat to low and cook, stirring occasionally, for 10 to 30 minutes to caramelize the onion. Add the broccoli rabe and just enough stock to cover. Simmer until all vegetables are very soft (test by pressing with a fork), then purée them in a food processor or blender, and add the lemon juice. Season with salt and pepper. Reheat before serving.

## **Goat Cheese Gnocchi**

- 2 large eggs
- 1 t sea salt
- 1 c **unbleached flour**
- 1 lb chèvre, at room temperature
- 1 T olive oil
- **Pecorino Romano** cheese, (or Parmesan) freshly grated

With a big spoon, mix the eggs, salt and 1/2 cup of the flour into the chèvre. Gradually add flour to make a very soft, slightly sticky dough. Chill for 30

minutes. Bring a pot of salted water to a boil. Spread a small amount of flour on a cutting board. Scoop up a handful of dough and roll it into a long rope shape, at most 1 inch in diameter, then slice diagonally into bite sized pieces.

**To testing the consistency of the dough:** Drop a single gnoccho-- singular of gnocchi-- into the boiling water and wait 1 minute, then gently stir to make sure it does not stick to the bottom. When the ball floats, take it out with a slotted spoon, and let cool slightly, then taste and if the gnoccho falls apart, or if it is so soft that it turns to mush, add more flour to the dough. If the gnoccho is tender, form the rest of the dough. (I followed the directions and the texture was perfect.)

Drop 12 or so gnocchi into the boiling water at a time. As they rise to the surface, take them out with slotted spoon. Put the gnocchi into a casserole dish, then drizzle with the oil, shaking gently to distribute.

Reheat the sauce. Carefully toss with the gnocchi, then top with grated Pecorino Romano. Serves 5.