

Ricotta Gnocchi in Browned Sage Butter

- sea salt
- 15 oz whole milk ricotta
- 2 eggs, lightly beaten
- 1 1/4 c Parmesan, plus more for serving
- freshly ground black pepper
- 1 c flour
- 3-4 T unsalted butter
- 16-30 sage leaves

In a large pot, boil water with a generous teaspoon of salt.

In a large bowl, combine ricotta, eggs, Parmesan, salt and pepper. Add flour gradually, stirring until you get a sticky dough. Using a tablespoon, scoop up mixture into balls and boil gnocchi for a few minutes. As gnocchi rise, remove them from the water with a slotted spoon. If the gnocchi don't hold their shape, add a little more flour.

In a large pan, heat the butter over medium heat. When the butter browns, add sage leaves, cooking for a moment to crisp. Close the heat. Add cooked gnocchi to the butter sage sauce. Toss and serve with Parmesan. Good served hot. Excellent left over and eaten cold. Serves 6-8.

Jittery Cook