

RECIPE



TITLE: Baked Ricotta Gnocchi

FROM: The Wilds Cafe and Chef (Grok Bot's AI Assistant)

INGREDIENTS

GNOCCHI:

500g full-fat ricotta, drained

1 egg

50g (½ cup) finely grated

parmesan

A pinch of salt and nutmeg

About 1¼ cups (190g) plain flour,

plus extra for dusting

BAKE:

1 tbsp olive oil

1 onion, diced

2 garlic cloves, finely chopped

700g jar of passata

100g baby spinach

125g fresh mozzarella, torn

(or 1 cup grated)

DIRECTIONS

1. Mix the ricotta, egg, parmesan, salt and nutmeg, then stir in the flour to make a soft dough. Bring the dough together (don't overwork) then tip it out onto a floured benchtop.
2. Roll the dough into 2cm thick ropes then cut into 2cm pieces.
You can do this ahead and chill them on a floured tray.
3. To make the sauce, in a large ovenproof pan, soften the onion and garlic in the oil, add the passata and simmer for 10 minutes or more.
4. Just as you're about to cook the gnocchi, stir in the spinach until it wilts, and season.

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5. In another large pot, bring salted water to boil. Once boiling, gently drop the gnocchi in (in batches so it's not overcrowded). Once they float, let them boil for another minute then lift them out with a slotted spoon, drain them slightly and gently fold the gnocchi into the sauce.

6. Top with the mozzarella and bake at 200°C for 15...20minutes, until bubbling.

NOTES

Serves 4

Make ahead: Shape the gnocchi and make the sauce in the afternoon. At dinner time, just boil, assemble and bake.