



RECIPE

GNOCCHI WITH BUTTER AND SAGE



SALVIA MAXIMA



INGREDIENTS

For Gnocchi

- › 100 grams of amaranth
- › 150 grams of fresh ricotta cheese
- › 20 grams of grated Grana cheese
- › 130 grams of flour
- › 60 grams (1 medium) of eggs
- › Nutmeg
- › Salt
- › Pepper

For the filling

- › 30 grams of butter
- › A few leaves of sage
- › 20 grams of grated Grana cheese

PREPARATION TIME

Preparation time: 30 min

DIRECTIONS

First of all, boil amaranth in a pot of water for 15 minutes. Check the package for the cooking time. Drain the amaranth in a fine mesh strainer and let cool. In a bowl blend ricotta cheese with amaranth, pepper, nutmeg, egg and Grana cheese. Add as much flour as to obtain a smooth slightly sticky dough. You do not need to add salt because the gnocchetti will be then boiled into salted water. Now prepare the sauce. In a pan gently melt the butter and add the fresh sage, previously washed and dried. Let the butter season over very low heat. In a large pot boil water and season it slightly with salt. Put the mixture into a sac à poche (pastry bag) and cut the extremities with the scissors. As soon as the water starts to boil, place the sac à poche over the bowl and press the dough with fingers so that the mixture falls into the water. Use a knife to cut small potato gnocchi. Using a skimmer take the gnocchetti out of the cooking water as soon as they start to skim. Place them into the pan with the sauce. Continue using all the dough. Raise the flame of the pan and sauté the gnocchetti very rapidly. Serve with Grana cheese and a few leaves of fresh sage.