



Harley Farms Goat Dairy

Goat Cheese Ricotta Gnocchi

Difficulty: Medium

Prep Time: 40 minutes

Cook Time: 10 minutes

Yield: 6 servings

1 pound fresh Harley Farms Ricotta cheese (Order Your Cheese)

1 egg

1 ounce grated parmesan

1 teaspoon kosher salt

Flour, to roll gnocchi

Serving suggestion: melted butter, peas and sage or a lean pasta topping of your choice, such as tomato sauce with basil and a shaving or two of parmesan cheese. In a large bowl, whip the ricotta to break up the curds. Add the egg and stir until evenly combined. Add the grated cheese and a pinch of salt. Taste and adjust seasonings.

Pour flour onto a large plate or shallow pie dish. As if you were making chocolate chip cookies, use a teaspoon to form oval shape gnocchi and drop into flour. Do not let the formed gnocchi touch each other or they'll stick together.

Working in batches of six, coat gnocchi lightly with flour by rolling the plate. Dust flour off gnocchi and place on a parchment lined cookie sheet. Repeat. Refrigerate two hours or until gnocchi are firm. You can refrigerate overnight but fresh gnocchi is best eaten the day it's prepared. Drop gnocchi into salted boiling water. Adjust heat to a simmer. When gnocchi floats to the top and is slightly firm to the touch, about 3-4 minutes. Remove using a slotted spoon.

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