



# ***Malfatti***

## **Ricotta & Spinach Gnocchi**

Serves 6

### **Method**

1. Blanch the spinach, in batches, in a saucepan of boiling salted water for 3 minutes. Place in iced water to cool, then squeeze in a clean towel to remove as much excess water as possible and chop it finely.
2. Melt 75g of the butter in a heavy-based frying pan over medium heat. Add the onion and cook for 4 minutes or until tender. Add the spinach and cook, stirring often, for 3 minutes.
3. Spread the spinach mixture on a plate to cool.  
Transfer the spinach mixture to a bowl, then add the ricotta, flour, egg, 60g of the Grana Padano, the nutmeg, and salt and pepper to taste. Mix gently to form a dough. Cover and refrigerate for at least 30 minutes to firm.
4. Bring a large heavy-based saucepan of salted water to the boil. Working in batches and using 2 wet desserts spoons, scoop up a spoonful of mixture and use the second spoon to slide it into the water. Cook for 1-2 minutes or until they rise to the surface. As they rise, scoop them up with a slotted spoon, drain well and place on a plate.
5. Meanwhile, melt the remaining butter in a small heavy-based saucepan over high heat and cook until it turns dark nut-brown.  
Sprinkle the remaining Grana Padano over the gnocchetti, then pour the brown butter over the top and serve immediately.

### **Ingredients**

- 600g baby spinach
- 150g unsalted butter
- 1 small onion, finely chopped
- 200g fresh ricotta, well drained
- 200g 00 flour, sifted
- 2 eggs, lightly beaten
- 120g Grana Padano, freshly grated
- 1 pinch nutmeg, freshly grated
- salt flakes
- black pepper, freshly ground



## ***Malfatti*** Ricotta & Spinach Gnocchi

Having learnt to cook as a boy at his Nonna's side, Alessandro Pavoni is passionate about the power of food in bringing families and friends together and understands its ability to nourish and bring joy.

These delicious gnocchi are found all over Alessandro's home town of Lombardy. The name means 'badly made' because they were originally made from left over ravioli filling. When cooks ran out of pasta but still had some filling left, they added eggs and flour and made gnocchi with it; these are called *gnuddi* in some regions, meaning 'naked' as they are missing their pasta covering.

It's really important to take the butter to a dark brown stage so it tastes nutty, not greasy - so be brave and keep it on the heat longer than you think you need to.

Buon Appetito!

TANTI AUGURI!!  
Alessandro Pavoni