

Cooking at Riegelmann's

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Ricotta Gnocchi with Smoked Tomato Cream Sauce

2 large eggs organic – Brown eggs recommended.

1lb of fresh ricotta cheese

1lb flour – 00 flour recommended

Mix all three together and rest 1 hour.

Cut into 4 equal pieces and roll out. Cut in 1/2 segments.

Boil in salted water for 3 to 4 minutes or until al dente.

Smoked Tomato Cream Sauce:

Smoked tomatoes or regular tomatoes – Roma recommended.

1 cup of cream.

Reduce by half and salt to taste.

Garnish with micro greens and shaved hard cheese of choice. Grana is recommended.