



## Gnocchi Di Ricotta

---

1/2 pound flour

1 tsp. salt

1 pound ricotta

2 tbs. grated parmesan cheese

2 egg yolks

1 grated lemon rind

Place flour on board and make a well in the center, into which all ingredients are placed. Mix together and kneed. Shape dough into a ball. Cut a small piece off ball, roll like snake. When roll is about 1/2 inch thick, cut into 2-inch lengths. Repeat process until all gnocchi dough is used up. Bring 3 quarts of water to a boil. Add gnocchi and boil for 3-4 mins.

Drain, and serve with grated cheese or favorite sauce.

*it's an Art Thing*

It's An Art Thing • Authentic Italian Plasters • Joseph Bronzino 404.918.3679