

Ricotta Gnudi with Brown Butter & Crispy Sage

Serves 4-6

Gnudi are on the menu tonight! Similar to gnocchi, gnudi are tender dumplings made with ricotta, semolina flour, egg yolks, salt, and Parmesan cheese. The light, pillows of flavor pair wonderfully with a simple brown butter sauce and crispy sage. These simple dumplings just might become this year's fall favorite!

Ricotta Gnudi Ingredients:

1 lb ricotta cheese
1 cup finely grated
Parmesan cheese
2 egg yolks, beaten
1 teaspoon Kosher salt
1 to 1-1/4 cups semolina flour,
plus extra for rolling out

Brown Butter with Crispy Sage Ingredients:

1 stick butter, cut into
1 tablespoon slices
1 clove garlic, smashed
20 sage leaves, chiffonade cut
Kosher salt, to taste
Black pepper, to taste

Garnish:

Parmesan cheese, finely grated

Directions:

1. Prepare the Ricotta Gnudi. Strain the ricotta with a piece of cheesecloth, or with a paper towel lining a strainer for about 5 minutes. Gently squeeze out any excess moisture, and place in a large bowl.
2. Add the Parmesan cheese, egg yolks, and salt to the strained ricotta, and stir until evenly combined.
3. Add 1 cup of the semolina flour into the ricotta mixture, and stir to combine until a loose dough ball is formed. If the dough appears too wet, add additional tablespoons of the semolina flour, up to a 1/4 cup, to reach a workable dough. (The consistency of the drained ricotta impacts how much semolina flour is needed.)
4. On a semolina-floured work surface, divide the dough in half. Gently cut each half in half again and form the four pieces into ropes, about 1-inch in diameter. The dough will be very tender and delicate, so work the dough with a light touch. Cut each rope into 1-inch long pieces. Place the cut gnudi on a parchment-lined baking sheet and refrigerate for at least one hour, or up to overnight.
5. Sizzle the Sage. Before the gnudi are ready to cook, prepare the brown butter sauce and the crispy sage leaves. Melt the butter slices in a large skillet or braiser. Add the smashed garlic clove. Sizzle the sage leaves until just crisp in the butter. Remove the sage leaves and let drain on a paper towel-lined plate. Remove the garlic and discard. Let the butter continue to heat until it turns a golden brown hue. Meanwhile, begin cooking the gnudi.
6. Cook the Gnudi. Use a large pasta pot and bring generously salted water to a gentle boil. Carefully add the fresh gnudi in batches, and boil for 1-2 minutes. Boil the gnudi in small batches taking care not to overload the pot. Avoid overcooking the gnudi -- they may begin to fall apart if cooked too long. Carefully scoop out the cooked gnudi with a slotted spoon or spider strainer, and place directly into the waiting brown butter.
7. Carefully stir the cooked gnudi until coated with the brown butter sauce. Add 1/4 cup reserved pasta water, as needed to ensure the sauce coats the gnudi. Taste the sauce and season with additional Kosher salt and pepper.
8. Serve the gnudi with a garnish of crispy sage leaves, and a generous dusting of finely grated Parmesan cheese.