

# **Classic spinach ricotta gnudi**

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If you love Italian food, you've probably heard of gnocchi- but have you ever tried gnudi? These delicate, ricotta – spinach based dumplings are a lesser -known Tuscan specialty, and they are as delicious as they are easy to make. Their name , “gnudi”, literally means “naked ” in Italian, as they are basically the filling of ravioli without the pasta shell. Light, pillowy, and melt-in-your-mouth delicious, gnudi are a must try for any pasta lover. Unlike gnocchi, which are made primarily with potatoes, gnudi are made with creamy ricotta, spinach and just enough flour to hold them together. The result is an incredibly tender bite far lighter than traditional pasta. Their delicate makes them perfect for absorbing rich sauces while still feeling light and airy.

## **Sauces for these classic spinach ricotta gnudi**

One of the best things about gnudi is their versatility. They can be served with a variety of sauces.

My easy marinara sauce– a simple yet robust tomato sauce provides a bright contrast to the delicate dumplings.

Classic sage butter-Browned butter with crispy sage leaves enhances gnudi's natural richness with a nutty aromatic flavor.

My Bolognese meat ragu– A slow- simmered hearty ragu transforms gnudi into a Tuscan comfort comfort dish that's perfect for chilly nights.

Light and fresh- serve with sauteed greens, lemon zest , grated parmesan and a drizzle of olive oil for a refreshing twist.

Classic spinach ricotta gnudi are a delicious example of how simple, high-quality ingredients can create an extraordinary dish. Their delicate yet satisfying taste makes them an irresistible option for any pasta lover looking to try something new.

Have you ever had gnudi before? What's your favorite sauce? Let me know in the comments below.

## Ingredients

- 1 1/2 cups ricotta
- 4 cups clean spinach
- 1 large egg
- 1 cup flour + 1/2 cup for rolling
- 1/2 cup grated parmesan
- salt and pepper to taste

## Instructions

1. Clean and blanch the spinach in salted water. Let cool slightly then chop . Place in a colander over a bowl. Let sit in the refrigerator for 15 minutes to drain . Then use your hands to squeeze out as much of the liquid as possible.
2. In a bowl, whisk the egg then mix the in the ricotta, spinach, and grated parmesan, slowly add the flour until a soft, slightly sticky dough forms . Salt and pepper to taste.
3. With lightly floured hands roll the gnudi into balls roll in flour.
4. In a medium stock pot bring salted water to a gentle boil. Cook the gnudi in in batches until they float 2-3

minutes

5. Toss with my easy marinara sauce or sage butter. Top with additional grated parmesan and serve immediately. ENJOY!!!