How to make ricotta gnocchi

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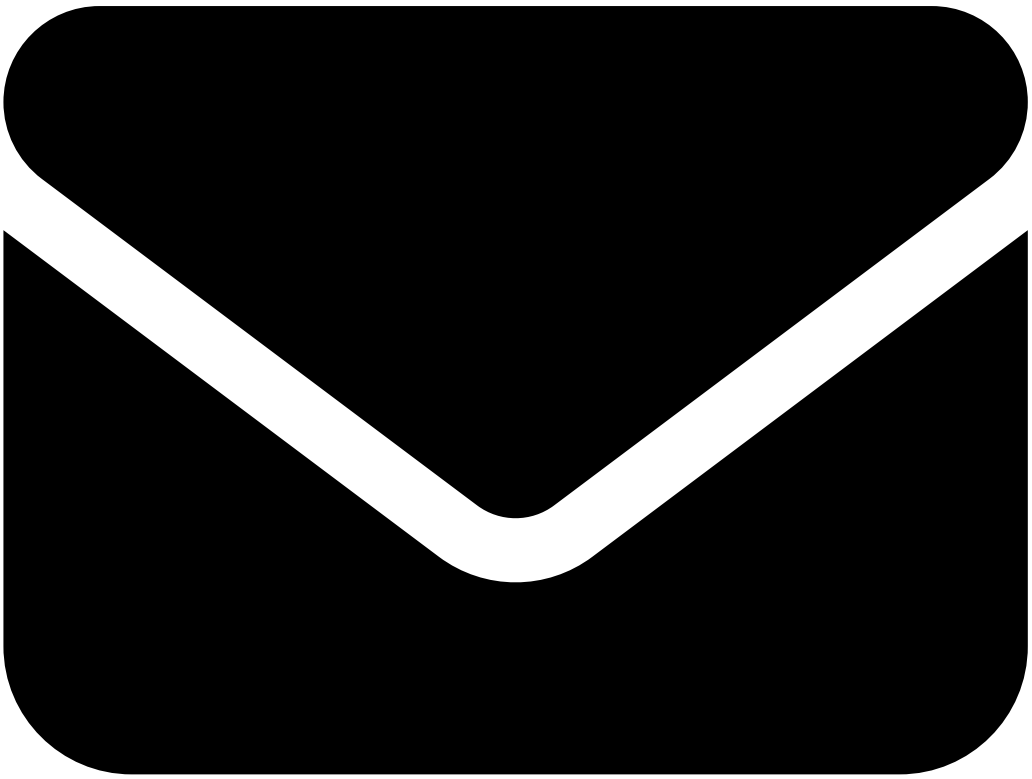




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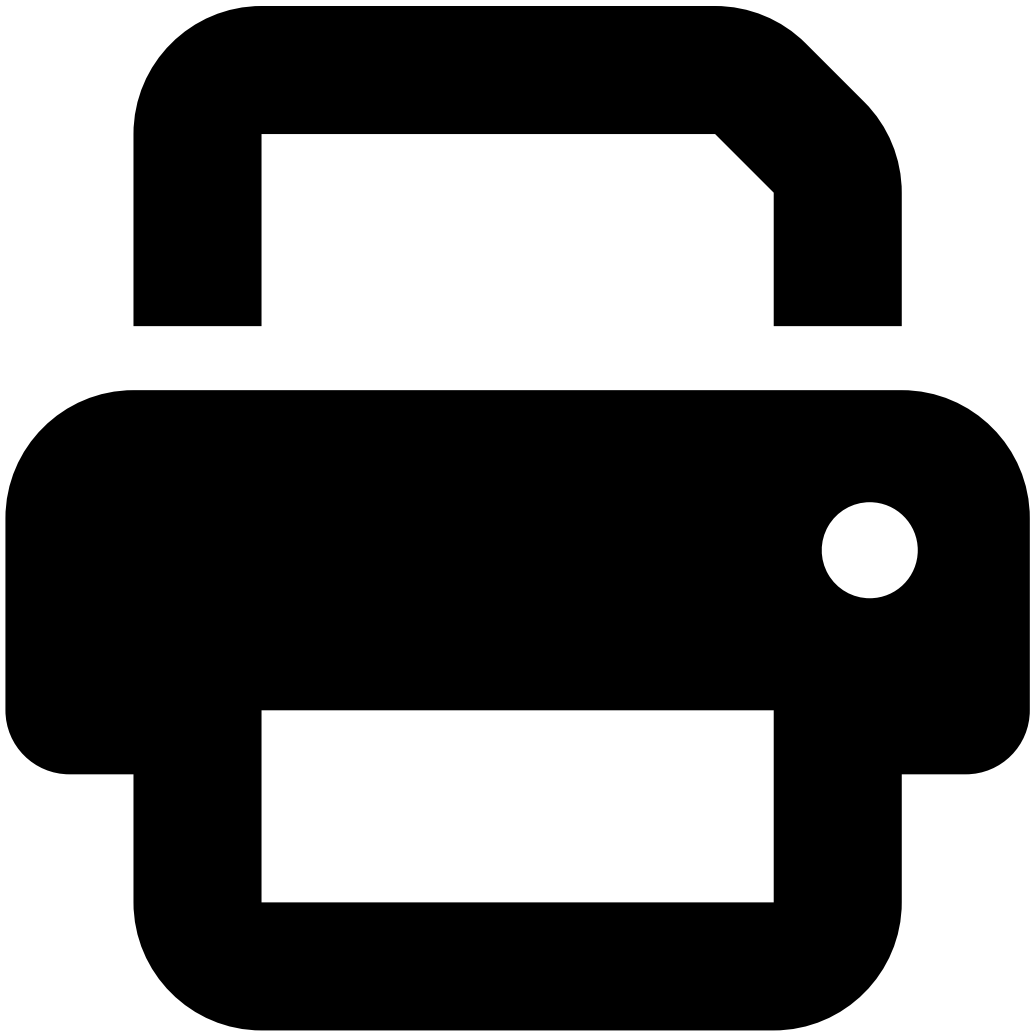

In my restaurant days, we made gnocchi in every style you could imagine—potato, spinach, ricotta—and we'd prepare them in big batches, freeze them, and cook them to order so they were always perfectly tender. Out of all the variations, ricotta gnocchi have always been my favorite for their light, pillowy texture and delicate flavor. In this recipe, I'm keeping things simple and seasonal by serving them with a fresh summer tomato sauce made from ripe, juicy tomatoes. It's an easy and comforting dish that comes together quickly, yet feels special enough for a Sunday dinner.

Things to know about this how to make ricotta gnocchi

- **Drain the ricotta well** – Too much moisture makes the dough sticky and heavy. Strain it for at least 2 hours (overnight is even better).

- **Flour ratio matters** – Start with less flour and add only as much as needed. Too much flour makes dense gnocchi; too little and they'll fall apart.
- **Do the test gnocchi** – Drop one piece into simmering water. If it floats and holds together, your dough is ready. If it falls apart, mix in a little more flour.
- **Freeze for later** – Just like we did in the restaurant, you can freeze gnocchi on a sheet pan, then transfer to a bag once firm. Cook straight from frozen.
- **Sauce pairings** – Ricotta gnocchi are light and delicate, so they shine with equally light sauces:
    - Fresh summer tomato sauce (as I used in this recipe)
    - Brown butter and sage for a nutty, comforting flavor
    - Lemon cream sauce for a bright and elegant twist
    - Love gnocchi as much as I do? Try my **4-Ingredient Potato Gnocchi** recipe—another classic, simple to make, and just as delicious!

      Looking for the perfect finish? Pair your ricotta gnocchi with one of my favorite sauces: **Fresh Summer Tomato Sauce.**

Ricotta Gnocchi Recipe



Light and tender ricotta gnocchi made with simple ingredients for a delicate Italian pasta alternative. These homemade gnocchi are easy to prepare and pair beautifully with tomato sauce, pesto, butter, or your favorite Italian sauce.

- 1 pound 450 g ricotta cheese, well drained
- 1 large egg
- ½ cup 50 g grated Parmigiano Reggiano
- ¾–1 cup 90–120 g all-purpose flour, plus more for dusting
- ½ teaspoon salt
- Pinch black pepper
- Pinch nutmeg (optional)

1. **Drain the Ricotta**

   Place ricotta in a fine mesh strainer or wrap in cheesecloth.

   Let it drain in the fridge for at least 2 hours (overnight is best).

2. **Make the Dough**

   In a bowl, mix ricotta, egg, Parmesan, salt, pepper, and nutmeg until smooth.

   Add ¾ cup flour and gently fold together. The dough should be soft but not sticky.

3. **Test the Dough**

Bring a small pot of salted water to a gentle simmer.

Roll a small piece of dough into a ball and drop it in.

If it holds together and floats, the dough is ready. If it falls apart, add a bit more flour (1 Tbsp at a time) and retest.

4. **Shape the Gnocchi**

   Lightly flour a work surface. Divide dough into 4 pieces.

   Roll each piece into a rope about ½ inch thick.

   Cut into 1-inch pieces. Optional: roll each piece over a fork or gnocchi board for ridges.

5. **Cook the Gnocchi**

   Bring a large pot of salted water to a gentle boil.

   Drop in gnocchi in batches, stir once, and cook until they float (1–2 minutes).

   Remove with a slotted spoon directly into your warmed sauce.

6. **Serve**

   Toss gently in sauce and serve immediately with extra Parmesan.

Main Course
Italian
ricotta gnocchi recipe, homemade