



September Recipe of the Month



Spinach & Ricotta Gnudi

Yield: 6 servings

TOMATO BEURRE BLANC INGREDIENTS

- ¼ cup dried tomato
- ¼ cup soft butter
- 1/8 tsp salt
- 1/3 cup minced shallot
- 2/3 cup dry white wine
- 3 Tbsp water
- 1 tsp lemon juice

INSTRUCTIONS

1. Soak tomatoes in warm water until softened, 20 to 25 minutes. Drain and pat dry, then mince. Stir together tomatoes, butter, and salt, then form into an 8-inch log on a sheet of plastic wrap and chill, wrapped in plastic wrap, until firm, about 1 hour. Cut tomato butter into 12 equal pieces.
2. Cook shallot in 1 piece of tomato butter (keep remaining butter chilled) in a small heavy saucepan over moderately low heat, stirring until softened, about 3 minutes. Add wine and boil until liquid is reduced to about 1/3 cup, about 10 minutes.
3. Reduce heat to low and whisk in remaining cold tomato butter 1 piece at a time, adding each piece before previous one has completely melted and lifting pan from heat occasionally to cool mixture (sauce should not get hot enough to separate). Whisk in water and lemon juice, then season with salt and pepper.
4. Transfer beurre blanc to a bowl and keep warm, covered, in a larger bowl of warm water.

GNUDI INGREDIENTS

- 1 cup ricotta
- ¼ cup spinach chopped and sautéed
- ½ cup grated parmesan
- 4 Tbsp grated parmesan
- 4 Tbsp flour
- 3 tsp Panko
- ½ tsp salt
- ¼ tsp pepper
- 2 egg yolks
- Olive oil for coating
- 4 Tbsp butter (for heating)

INSTRUCTIONS

1. Boil a pot of water.
2. Mix the ricotta, spinach, parmesan, flour, panko, salt, pepper and eggs together. Make 2 small balls and test cook by placing them in boiling water until they float, then shock in iced water. Taste. If they are too soft and don't hold together, add more flour or breadcrumbs and test again.
3. Portion all of the gnudi and roll into balls. Cook in boiling water until they float, about 2 minutes, and shock in iced water. Coat in olive oil and distribute between plates. Pour beurre blanc over gnudi and garnish with chopped parsley.