

# Ricotta and Spinach Gnudi

270–280 Min

## Preparation

1. Transfer the ricotta to cheesecloth and let it drain in a sieve for about 1 hour.
   Bring a pot of water to a boil and add the spinach. Cook for 30 seconds, until wilted, then transfer it to ice water. Drain well and cool.
2. Chop the spinach and mix it in a bowl with ricotta, egg yolk, salt, pepper, paprika and flour. Refrigerate the mixture for 2 hours. Sprinkle a baking tray with semolina. Using two spoons, shape the gnudi and place them on the tray. Lightly sprinkle with semolina.
3. Shape into balls and refrigerate for at least 1 hour (ideally 5–6 hours).
4. Bring salted water to a boil. Carefully add the gnudi and cook until they float, then cook for 1 additional minute.
5. Melt the butter with paprika in a pan. Add the cream and about 100 ml of the gnudi cooking water. Add more water if needed. Remove from heat, add the Gnudi and gently coat them with the sauce.

## Ingredients 4 Portions

= Kotányi Produkte

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| 200 g | Ricotta |
| 100 g | Baby spinach |
| 1 | Egg yolk |
| 0.5 tsp | Sea Salt, Coarse |
| 0.25 tsp | Pepper Black, Ground |
| 0.25 tsp | Paprika Special Sweet |
| 65 g | Coarse flour |
| 30 g | Semolina, for coating |

For the sauce:

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|---|---|
| 40 g | Butter |
| 1 tsp | Paprika, Smoked |
| 100 ml | Cooking cream |
| | Gnudi cooking water, if needed |