



# 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

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:

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

