



## Gnocchi di Ricotta

### Ricotta Gnocchi

#### INGREDIENTS:

1kg goat milk ricotta

250/300 gr plain flour

1 lemon zested

4gr nutmeg

Salt

Pepper

2 whole egg

#### PREPARATION:

Into a bowl add all the ingredients and mix it until all the ingredients have combined.

Do not work too long otherwise gluten will develop and your mix would be too elastic to work.

After the dough has been made, cut small parts of it and start rolling them until they are long and even.

Now you can cut the gnocchi horizontally, giving you the typical gnocchi shape.