



Homemade Ricotta Gnocchi with Prosciutto

Peas & Sage Brown Butter



30-40min



2 Servings

Light and fluffy ricotta gnocchi are surprisingly easy to make—not to mention delicious. After mixing together the three-cheese dough and cutting into bite-sized pieces, they only need a few minutes to boil. Meanwhile, we fry sage and prosciutto to a satisfying crisp, whip up a creamy sauce, and drizzle it all with nutty brown butter.

What we send

- 2 oz prosciutto
- ¾ oz Parmesan ³
- ¼ oz fresh sage
- 1 lemon
- 4 oz ricotta ³
- 3 oz mascarpone ³
- 5 oz all-purpose flour ²
- 2½ oz peas
- ¼ oz truffle dust

What you need

- 1 large egg ¹
- kosher salt & ground pepper
- all-purpose flour for dusting ²
- butter ³
- olive oil

Tools

- large pot
- microplane or grater
- rimmed baking sheet
- medium skillet

Allergens

Egg (1), Wheat (2), Milk (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 710kcal, Fat 54g, Carbs 30g, Protein 29g



1. Prep ingredients

Bring a large pot of **water** to a boil.

Stack **prosciutto slices**, roll into a log, and slice into ¼-inch ribbons. Cut ribbons crosswise into ¼-inch pieces. Finely grate **Parmesan**. Pick **half of the sage leaves** from stems (save rest for own use); discard stems. Finely zest **half of the lemon** and squeeze **1 teaspoon juice**, keeping separate.



4. Fry sage & prosciutto

In a medium skillet, melt **2 tablespoons butter** over medium heat. Add **sage** and cook, swirling skillet occasionally, until leaves are crisp and butter is browned, 4-5 minutes. Transfer leaves to a paper towel-lined plate; transfer butter to a small bowl.

Return skillet to medium-high heat with **1 tablespoon oil** and **prosciutto**. Cook, stirring often, until crisp, 2-3 minutes.



2. Mix gnocchi dough

In a medium bowl, whisk together **ricotta, half of the Parmesan, 3 tablespoons mascarpone, 1 large egg**, and **1 teaspoon salt**. Add **½ cup flour**; fold with a spatula until combined.

Dough should be slightly sticky but not loose; add **1 tablespoon flour** at a time if still very moist after kneading with the spatula for 1 minute.



5. Cook gnocchi

Add **gnocchi** to pot with **boiling water**; stir gently and cook until gnocchi float for 30 seconds, about 3 minutes total. Reserve **1 cup cooking water**; drain.

Add **gnocchi, peas, lemon zest, remaining mascarpone, ½ teaspoon truffle dust**, and **½ cup reserved cooking water** to skillet with **prosciutto**.



3. Roll gnocchi

Transfer **dough** to a lightly **floured** work surface; dust dough with **flour**. Divide in half and roll each into a ½-inch thick log; dust with **flour**, as needed. Cut each log into ¾-inch pieces.

Transfer to a **floured** baking sheet, dust with more **flour**, and lightly shake to coat.



6. Finish sauce & serve

Cook over high heat, swirling skillet occasionally, until liquid has reduced into a creamy sauce, 1-2 minutes. Off heat, add **lemon juice** and **half of the remaining Parmesan**; mix until combined. Loosen with more cooking water if sauce is too thick. Season to taste with **salt** and **pepper**.

Serve **gnocchi** topped with **remaining Parmesan, sage butter**, and **fried sage**. Enjoy!