



Peacock Hill Vineyard

HUNTER VALLEY NSW

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Rosemary and Ricotta Gnocchi Serve with Fond Memories (serves 4)

...for those cooler summer evenings when you don't want much but you want something special.

Ingredients

500g Drained Ricotta
1/2 cup Pine Nuts
1/3 cup Parmesan Cheese
(we prefer Romano)
Rosemary
(2tbsp picked+ 1tbsp chopped)
50g Butter
2-3 Lemons
1 Egg

From the pantry...
3/4 cup Pasta Flour
(plus extra for dusting)
1/2 tsp Salt
1/2 tsp Ground White Pepper

Method

- 1 - Place a large pot of water on to boil. When boiling add some salt.
- 2 - For the Sauce
 - Wash and pick over 2tbsp rosemary leaves
 - Juice 1-2 lemons (we also use a zester to add some zest strips for that extra lemony zing just before serving)
 - Toast ½ cup pine nuts
 - Measure 100g butter ready (Have a heavy based frypan on hand for making the sauce)
- 3 - For the gnocchi
 - Grate Parmesan(or Romano) finely
 - Place ricotta, S&P, Parmesan/Romano, lightly beaten egg, chopped rosemary into a bowl. Sift flour over top. Stir to combine. Using hands, bring dough together and knead quickly and lightly.
 - Cut dough into 4 pieces. Lightly flour a clean bench and roll each into long sausage shapes (approx. 2cm thick).
 - Use a small knife and cut off 2cm pieces. Place on a tray. Do the same for all 4 'sausages'.
- 4 - Tip all gnocchi into the boiling water. Cook for 3 minutes.
(They will rise to the top.)
- 5 - To finish
 - Heat frypan and once hot, add butter and swirl pan. As it starts to turn golden light brown add rosemary. Once butter has browned, remove from heat immediately and add lemon juice to taste (and zest if using).
 - Drain gnocchi and toss in pan with the butter sauce.
 - Serve in warm bowls and top with toasted pine nuts.

And now the most important part.... Relax and ENJOY with a glass of Fond Memories