



Ingredients:

- 2 1/2 cups of ricotta
- 1/2 cup grated Parmigianino cheese
- 1/2 cup of flour (reserve 2 tablespoons for dusting)
- 1 beaten egg
- 1/4 teaspoon salt to taste



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These gnocchi are as light as clouds! Your friends and family will be amazed that you can make a restaurant quality meal so easily. Now, That's Fresh!

Place all the ingredients together in a bowl and mix with a large spoon until everything is well incorporated. Lightly dust your work surface & hands with flour. Scoop out another spoonful or so of flour and spread that on your work surface as well. Turn about 1/4 of the ricotta mixture out on to the floured surface and begin to roll it back and forth until it forms the shape of a long snake that is about as thick as your pointer finger. Set aside on your floured surface and repeat this until you have used all the mixture.

Using the side of a fork, cut each snake into 1/2 inch pieces. Place the individual pieces on a cookie tray, being careful not to have them touch.

Fill a large pasta pot with water and bring it to a boil. Place a few gnocchi on a long handled spoon and carefully place them in the water. Gently stir once, and when the gnocchi float to the top of the water, they're done! This should take approx 2-3 minutes.

Serve gnocchi in a bowl, covered in your favorite tomato sauce.