

## Ricotta Gnocchi with Fresh Peas and Mushrooms

Jacob · 30/09/2024



### Prep Time

1 hr

### Difficult

Medium

### Servings

2 hrs

### Description

If I made this same combination of ingredients 100 times each version would be different which I how I believe these things should work When I buy peas at the farmers market Im not thinking I need 2 cups Im thinking I need to buy some peas The same goes for the mushrooms Grab a handful and keep moving Garnish with ParmigianoReggiano cheese and fresh parsley mint or basil

### Ingredients

- - 1 pound ricotta cheese - 3 large eggs - 1 teaspoon salt
- or to taste - ½ teaspoon ground black pepper - 1 pinch ground nutmeg - 1 cup all-purpose flour - 1 tablespoon olive oil - ½ cup sliced fresh morel mushrooms
- or more to taste - 3 cloves garlic
- minced - 3 cups vegetable broth - 1 cup fresh green peas
- or more to taste - salt and ground black pepper to taste

### Instructions

1. Process ricotta
2. eggs
3. 1 teaspoon salt
4. pepper
5. and nutmeg in a food processor until smooth. Add flour and blend until a smooth
6. semi-stiff batter forms. Transfer gnocchi batter to a bowl
7. cover the bowl with plastic wrap
8. and refrigerate for 1 hour. Heat oil in a large saucepan over medium-high heat. Saute mushrooms in hot oil until soft and fragrant
9. 3 to 5 minutes. Add garlic and saute for 1 minute. Add vegetable broth
10. bring to a boil and reduce to a simmer; stir in peas. Cook until peas are soft
11. 3 to 5 minutes. Season with salt and pepper to taste. Fill a large pot with lightly salted water and bring to a rolling boil. Working in batches
12. drop spoonfuls of ricotta batter into boiling water. Bring water back to a boil and cook for 3 minutes. Remove gnocchi to ice water to stop the cooking process
13. then drain and reserve. Repeat with remaining batter. Combine gnocchi and mushroom sauce in a saucepan and cook until heated through
14. 2 to 5 minutes.