

Truffle Shuffle

Lemon Ricotta Gnocchi with Truffle and Brown Butter Sage Sauce

Mise en Place

Cutting board
Large pot with lid
Sheet tray
¼ c Measuring cup

Knife or bench scraper
Cheese grater
Parchment paper or foil
Kitchen towel

Large pan
Medium mixing bowl
Wooden spoon
Slotted spoon

Ingredients

* Please keep refrigerated before class *

12 oz Ricotta *

3 oz Butter *

1 c OO Flour (Reserve ¼ c flour)

3 ea Egg yolks *

8-10 Sage leaves *

1 packet Balinese Truffle Salt

1 oz Parmesan cheese *

1 ea Lemon

1 jar Truffle Carpaccio

Prep During Class

1. Put a pot of water, filled about 1 inch from the top, on the stove to boil.
2. Remove the ricotta from the packaging, place onto the kitchen towel, lightly press down. This step is to remove the excess moisture from the ricotta.
3. In a bowl, mix the drained ricotta, egg yolks, grated parmesan, zest of 1 lemon, and a pinch of Balinese Truffle Salt.
4. Reserve ¼ cup of OO flour, set to the side (this will be our "bench flour").
5. Slowly incorporate the flour into the mixture until the texture resembles play doh.
6. Lightly dust the work surface, hands, and sheet tray lined with wax paper or foil with bench flour.
7. Transfer dough from bowl to dusted work surface, and form into a disc.
8. Cut the dough disc into 6 even wedges. Roll each wedge into a rope ¾" thick. Use a knife or bench scraper to cut knuckle sized pieces. Transfer cut gnocchi onto the prepared sheet tray.
9. Roll and cut the remainder of the dough to resemble little pillows.

How to Cook

1. Melt butter until golden brown in a shallow pan. Add sage leaves and a pinch of Balinese Truffle Salt.
2. Add a pinch of salt to the large pot of boiling water and blanch the gnocchi for about 1 minute, or until all gnocchi are floating.
3. Remove gnocchi with a slotted spoon, and place into the large pan with the brown butter sage sauce.
4. Toss gnocchi and brown butter sauce with the Truffle Carpaccio and fresh lemon juice.
5. Plate attractively with the sage leaves. If desired, sprinkle lightly with Balinese Truffle Salt.
6. Serve immediately and enjoy!