LIGHT & SWEET

Lemon Ricotta Gnocchi with Peas and Mint

PREP	COOK	SERVES
30 min	15 min	4

Vegetarian

Soft, cloud-like ricotta gnocchi in browned butter with sweet peas, lemon and fresh mint.

Ingredients

For the gnocchi

- 500 g ricotta, well drained
- 1 egg
- 80 g parmesan, finely grated, plus extra to serve
- Zest of 1 lemon
- 100 g plain flour, plus extra for dusting
- ½ tsp salt
- A little freshly grated nutmeg

For the sauce

- 40 g butter
- 2 garlic cloves, thinly sliced
- 200 g frozen peas
- Juice of ½ lemon
- A small handful of fresh mint leaves
- Black pepper

Method

1. Mix the ricotta, egg, parmesan, lemon zest, salt and nutmeg in a bowl. Fold in the flour until you have a soft, slightly sticky dough. Do not overwork it.
2. Dust the work surface with flour. Divide the dough into four, roll each piece into a rope about

2 cm thick and cut into 2 cm pieces.

3. Bring a large pan of salted water to a gentle simmer. Cook the gnocchi in two batches for 2 to 3 minutes, until they float. Lift out with a slotted spoon.
4. Melt the butter in a wide frying pan until it turns nutty and golden. Add the garlic for 30 seconds, then the peas and cook for 2 minutes.
5. Add the gnocchi to the pan and toss gently for 1 minute. Add the lemon juice and season with pepper.
6. Serve straight away with mint leaves and extra parmesan.

Cook's tip

Drain the ricotta in a sieve for at least 30 minutes, or the dough will be too wet and the gnocchi will fall apart.