

Ricotta Gnudi

From Chef Matt Slezak, executive chef, BLT Steak, Charlotte

16 ounces ricotta, drained on paper towels for 10 minutes

1/4 cup Parmesan, finely grated

Salt and Pepper to taste

7+ cups 00 Flour or All Purpose

In a medium sized bowl, combine the ricotta, parmesan, and season with salt and pepper. Transfer to a piping bag and pipe out small 1 ounce balls into a large bowl of flour. Roll into balls and cover completely with flour in a large container. You can layer the ricotta on top of each other with a good layer of flour in-between.

Let the balls sit in the flour for at least 24 hours preferably 36 hours.

Tomato Sauce

4 each Ripe tomatoes,

2 tablespoons Extra virgin olive oil

2 tablespoons Chopped garlic

2 tablespoons Chopped basil

Cut tomatoes in half along the equator and gently squeeze out some of the seeds. Using a box grater grate the tomatoes cut side facing inward into a bowl. Lightly sauté garlic in olive oil till fragrant. Add grated tomatoes and simmer till desired consistency. About 10 minutes. Season with salt, pepper, and basil at the very end.

Bring a large pot of salted water to a boil. Shake off excess flour from the gnudi. Boil for 2 minutes. Transfer to a plate and garnish with the tomato sauce. Finish each gnudi with a small pinch of sea salt and a drizzle of olive oil. Garnish with basil leaves.

Gnudi can be left in the flour for up to 4 days. After that they can be removed from the flour and frozen for up to one month.