



Ricotta gnocchi with cavolo nero sauce

Ingredients: (Serves 4)

500g smooth ricotta
1 egg yolk
80g pecorino, finely grated, plus 40g extra
pinch of salt
1 cup plain flour, plus extra for dusting
2 garlic cloves
1 bunch cavolo nero, stems removed
½ bunch parsley
¼ cup olive oil
40g butter
juice of ½ lemon, to serve

Fermented chilli (makes 2.5 cups):

300g red chillies
20g salt
300mL vegetable oil

Method:

1. For the fermented chilli, blitz chillies and salt in a food processor. Transfer to a container and leave to ferment in the fridge for five days. Once fermented, add chilli and oil to a medium saucepan and simmer over low heat for 25-30 minutes. Use the next day for best flavour.
2. Mix ricotta, egg yolk, 80g pecorino and a good pinch of salt in a large bowl until well combined. Gradually add flour, mixing well after each addition, until dough is firm and not too sticky. Divide dough into four equal portions. Dust bench with extra flour. Working with one dough portion at a time, roll into a 2cm thick log. Cut log into 2cm long pieces. Repeat process with remaining dough portions.
3. Bring a large saucepan of water to the boil. Add garlic, cavolo nero and parsley leaves and simmer for 5-6 minutes, until soft and tender. Transfer to a blender and blitz until finely ground. Add a pinch of salt, olive oil, butter and remaining 40g pecorino. Blend until smooth. Transfer to a large bowl and set aside until gnocchi is cooked.
4. Return water to the boil and cook gnocchi in batches, stirring occasionally, until they rise to the surface. Remove with a slotted spoon and transfer to the cavolo nero sauce.
5. Divide gnocchi between bowls and top with fermented chilli and a squeeze of lemon.