



Ricotta Gnocchi with Asparagus and Morels

Ingredients

- 4 cups ricotta (2 - 16oz containers)
- 2 large eggs
- 1 cup finely grated Parmesan
- 2 teaspoons Kosher salt
- freshly ground black pepper
- 1 cup ap flour
- 1 bunch asparagus, trimmed
- Kosher salt and fresh ground pepper
- 2 tablespoons [Fustini's Gremolata olive oil](#), plus more
- 1/4 pound fresh morel mushrooms
- 1 small shallot, finely chopped
- 1 cup peas, (fresh or thawed)
- 1/2 stick butter
- chopped chives, grated parmesan and lemon zest for serving

Sharon's Hint

Gnocchi mixture can be made 1 day ahead. Cover pastry tip and chill.
Adapted from bonappetite.com

Directions

Step 1.

Step 2.

Combine ricotta, eggs, Parmesan, and salt in a food processor; season with pepper and process until smooth. Add flour and pulse just to combine (mixture should be smooth and fairly wet). Transfer gnocchi mixture to a pastry bag fitted with ½" round tip or a large resealable plastic bag.

Step 3.

Cook asparagus in a large pot of boiling salted water until bright green and crisp-tender, about 1 minute. Using tongs or a mesh strainer, transfer to a bowl of ice water to cool; drain. Slice asparagus on the diagonal into bite-size pieces, leaving tips intact.

Step 4.

Reduce heat so water is simmering. If using a resealable plastic bag for gnocchi mixture, cut a ½" opening in the bottom of the bag. Working in 3 batches, pipe dough into the pot, cutting off 1" lengths with a paring knife and letting dough drop into the water. Cook until doubled in size, about 3 minutes. Using a slotted spoon, transfer gnocchi to a lightly oiled baking sheet. Reserve ¼ cup of cooking liquid.

Step 5.

Heat 2 tablespoons of olive oil in a large skillet over medium heat. Cook morels, tossing occasionally until slightly softened, about 5 minutes. Add shallot and cook, tossing occasionally, until shallot and morels are soft, about 5 minutes; set aside. _____