



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

BEET GREEN AND RICOTTA GNUDI

serves 2-4

1 lb. ricotta
1 bunch beet greens
1 egg, lightly beaten
½ cup Reggiano Parmigiano, grated
Sea salt and freshly ground pepper, to taste
Whole nutmeg, freshly grated, to taste
1/2 cup flour, plus a bit extra for your hands
Semolina flour

THE STEPS

- Line a colander with cheese cloth and put it in the sink.
- Spoon in the ricotta and drain for 2 hours.
- Transfer the ricotta to a medium-sized mixing bowl and set aside.
- Wash beet greens and remove their stems.
- Coarsely chop leaves.
- Place them in a steamer over simmering water until limp.
- Drain and cool completely.
- When cooled, squeeze as much water from them as you can.
- Fold flour into drained ricotta.
- Add beet greens, egg, grated cheese, sea salt, pepper and nutmeg
- Mix until fully incorporated.
- Using a teaspoon, scoop heaping spoonfuls into your well flour hands and shape the dough into little walnut sized balls.
- Place on a parchment lined baking sheet.
- When the gnudi are finished, place them in the fridge for 2 hours to set up.
- Bring a large pot of salted water to a gentle boil.
- Carefully add the gnudi and cook until they rise to the surface plus 1 minute.
- Serve immediately.

THE LOVE: Make sure you get as much moisture out of the ricotta as the beet greens!