



Gnudi All' Acqua Al 2: Naked Ravioli

Recipe courtesy David Rocco

Prep Time:	20 min	Level:	Serves:
Inactive Prep Time:	--	Easy	4 servings
Cook Time:	20 min		



Ingredients

- 1 large bunch raw spinach, washed, dried, trimmed and chopped
- 5 tablespoons/74 ml extra-virgin olive oil, plus extra for smearing hands
- 4 cloves garlic, finely chopped
- 1 pound/450 g fresh ricotta cheese
- 4 tablespoons/57 g freshly grated Parmigiano cheese, plus extra for sprinkling
- Salt
- All-purpose flour, if needed
- 20 cherry tomatoes, halved
- 4 to 8 fresh basil leaves, chopped

Directions

Preheat the oven to about 400 degrees F.

Saute the spinach with 3 tablespoons of olive oil and 1/2 the quantity of the garlic for a few minutes until soft. Let cool. Then in a bowl, combine the spinach, ricotta, Parmigiano and salt to taste. Add a small amount of flour, a little at a time, only if ricotta is filled with too much moisture. Combine the mixture thoroughly.

Smear some olive oil on your hands. Scoop mixture, in the amount of an egg, onto the palm of your hands and form into a compact ball. Repeat with the remaining mixture.

In a saucepan, heat up the remaining olive oil, then add the remaining garlic, cherry tomatoes and basil and cook for approximately 5 minutes. Spoon half the sauce into a baking dish, then add the "gnudi" balls and top with the remaining sauce. Sprinkle with Parmigiano cheese and bake for approximately 10 minutes, or until golden brown. Serve immediately.

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