



Donna's Mom's Ricotta Gnocchi

Donna (Essad) Tantillo's mother. Rena (Rossetto) Essad was born and raised in Weed, CA. Her parents, Antonio Rossetto and Amalia (Silvestro) Rossetto were from Cavaso di Tomba near Venice.

Ingredients:

16 oz Ricotta
1 ½ cups flour
1 egg
2 Tablespoons olive oil

Mix all ingredients together. Work dough with hands until not sticky - add a little extra flour if needed. Take a piece of dough and roll into ½ inch thick rope on a floured board. Cut into 1 inch pieces with a knife dipped in flour. Do the same with the rest of the dough. With a fork dipped in flour roll each gnocchi over the prongs from the top of the fork down using your thumb. Place on a floured cookie sheet or platter in a single layer. Can be made a day ahead of time to this point - cover with plastic wrap and refrigerate.

TO COOK:

Bring 4 cups of water to a boil with a fit of salt and 1 tablespoon of olive oil. Place gnocchi into boiling water gently and stir once or twice gently. When they are done they will float to the top. Take them out with a slotted spoon and drain in a colander.

Mix together with your own spaghetti sauce or can also be served with melted butter, minced garlic, and grated parmesan cheese.