



PILLOWS OF RICOTTA GNOCCHI WITH ENGLISH PEAS

Serving Size: 10 People

Large Idaho Potatoes, 5 lbs.
A.P. Flour, 2½ cups
Sea Salt, 1 tbsp.
Black Pepper, 1 tbsp.
Eggs (beaten), 3 each
Ricotta Cheese, 1½ cups
Butter, ½ cup
English Sweet Peas (shelled), 5 cups
Chopped Chives, ¼ cup
Lemon (juiced), 1 each
Salt & Pepper

Boil potatoes, until they are tender; peel them while still hot. Cut into large dice and place in a preheated oven 400° F and dry out for 5 to 10 minutes. Place potatoes in a ricer into a large bowl. Mix the riced potatoes with flour, sea salt, pepper, egg and the cheese. Roll into a long log and cut the log in half. Wrap with plastic and refrigerate for 30 minutes. To shape the gnocchi place one long onto a floured surface and roll into a large cigar size and cut about ½ inch wide using a knife or bench scraper. In a large sauté pan on high heat, wait and boil the gnocchi. In a large stock pot of salted boiling water add gnocchi. You will know that the finished gnocchi will rise to the top. Place drained gnocchi in sauté pan with a small amount of olive oil. Once the gnocchi are seared add butter, peas, lemon juice and season to taste.