

Ricotta Gnocchi

1 pound whole milk ricotta
2 egg yolks
1 cup parmesan
1½ cup all purpose flour
Pinch of nutmeg
Sea salt and black pepper

Blush sauce, recipe follows

Parmesan cheese

- Mix together the ricotta, eggs and parmesan; season with nutmeg, salt and pepper.
- Add flour; knead just until a firm dough forms. Turn out onto a floured board; form into a ball.
- Divide dough into four pieces; roll each into ½ inch rope and cut into ½ inch pieces.
- Place on well-floured sheet pan until ready to cook.
- Bring a pot of salted water to a boil; cook gnocchi, gently stirring occasionally, until they float.
- Drain; add to favorite sauce. Simmer just long enough to combine flavors. Stir in cheese.

Smoky Bacon and Mushroom Sauce

1 tablespoons olive oil
¼ pound bacon, diced
4 ounces mushrooms, sliced
2 to 3 cloves garlic smashed
1 teaspoon garlic powder
1 teaspoon onion powder
1 tablespoon Italian seasoning
Splash of white wine
1 (28-ounce) can crushed San Marzano tomatoes
Fresh basil
1 batch fresh ricotta gnocchi, cooked
Sea salt and freshly cracked pepper

- In a large saucepan, heat oil over medium heat. Cook bacon until light golden brown.
- Add mushrooms; cook until browned.
- Add garlic and spices; cook 1 minute more.
- Add wine, cook 1 minute. Add tomatoes, bring to a simmer. Cook 30 minutes.
- Add gnocchi; cook until flavors combine.
- Add basil; season with salt and pepper.