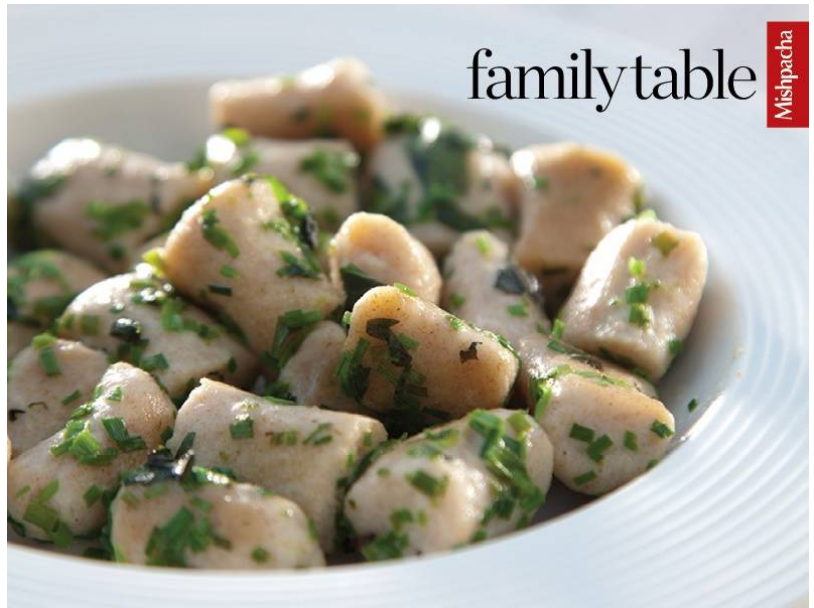


# Ricotta Gnocchi with Basil and Chives

Recipe By *Roni Pollack*



Cooking and Prep:  4 h

Serves:  4

Contains:  

Preference: Dairy

Difficulty: Medium

Occasion: Shavuot

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

This recipe, with its all-fresh ingredients, is like nothing you've ever tried before.

It's a bit of a patchke, but worth the effort!

## Ingredients (8)

### Main ingredients

- 1/2 package chives, chopped
- 2 tablespoons basil, chopped or 6 cubes [Dorot Gardens Frozen Basil](#)
- 1 tablespoon [Bartenura Olive Oil](#)
- 7 ounces (200 grams) ricotta cheese
- pinch salt
- 1/2 cup spelt flour

4 quarts water

1/4 teaspoon white pepper

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## Start Cooking

### Prepare the Cheese

1. Place ricotta cheese in a strainer lined with a clean cloth for several hours to drain excess liquid.

### Prepare the Gnocchi

1. In a large bowl, mix cheese, flour, salt, and pepper until you have a smooth dough. Refrigerate for half an hour.
2. Divide dough into 4 balls. Roll each ball into a 1-inch-thick rope and cut into 1-inch pieces.
3. Boil water in a large pot over high flame. Lower flame to a simmer. Drop gnocchi pieces into boiling water and cook for 3 minutes, until gnocchi floats to the surface. Drain liquid and transfer gnocchi to a bowl.
4. Heat olive oil in a frying pan over medium flame and add gnocchi, chives, and basil. Sauté for 2 minutes to allow flavors to blend. Serve hot.

### Credits

Photography: Daniel Lailah

Food Styling: Amit Farber