



*Gnocchi are delightfully light and tasty pasta bits made with potatoes. Gnocchi can be made ahead of time and frozen. They can be mixed with a white or red sauce, or as in this recipe, a rosemary seasoned butter.*

## **Rosemary Gnocchi**

### *Ingredients*

6 large potatoes  
1 egg + 1/2 egg yolk  
1 cup flour + more for kneading  
1 tbsp fresh rosemary  
1/2 cup cottage cheese\*  
1/4 cup butter  
1 sprig fresh rosemary  
1 tsp Kosher salt  
1 tsp freshly ground pepper  
Parmesan cheese

### *Instructions*

Peel and quarter the potatoes and cook in salted boiling water for 15 minutes until tender. While the potatoes are cooking, strain the cottage cheese to remove some of the liquid (\*ricotta cheese can also be used). Mix together the eggs, cottage cheese, salt, pepper and rosemary in a food processor. Pulse until well combined.

Remove the eggs from the liquid and mash them. Add 1/2 cup of the flour and the egg mix to the mashed potatoes and incorporate the dough. Turn the dough over onto a floured surface dusted with the remaining 1/2 cup of flour. Lightly knead the dough and add a little more flour if the dough sticks to your fingers. Let the dough rest for 10 minutes.

Roll the dough into smaller manageable balls. Using both hands, roll out the balls into 1/2" thick logs. Dust generously with flour and let rest covered for 30 minutes. Cut each roll into 1/2" pieces (approximate). Using a fork, roll over the piece off the tip of the fork to make a ridged shape on the one side. Place on a floured sheet pan.

Melt the butter with the rosemary sprig and keep warm. Add water and salt into a pot and bring to a boil. Drop in the gnocchi one at a time to avoid them sticking together. Allow them to rise to the top and cook for 30 seconds to 1 minute. Remove with a slotted spoon and drop into the warmed butter. Once finished toss the gnocchi in the butter and serve with grated Parmesan cheese.

Note: If you are using the gnocchi in a red sauce, replace the rosemary with basil. This recipe can be doubled if you want to make extra for future use. Freeze gnocchi on a flat surface for 3 to 4 hours before sealing in a freezer bag. They can be frozen for up to 4 to 6 weeks. Cook from frozen (they will stick together if thawed).