Garlic and Mozzarella Gnudi

Grocery List

* 475g light Ricotta cheese
* 2 cloves Garlic, grated
* Handful chopped fresh Parsley
* 1 egg, beaten
* ¼ C Garden Veggie Mozzarella
* Just under 1/3 C AP Flour

+ Some for dusting and rolling

* ½ Tsp. Sea Salt
* ¼ Tsp. Black Pepper
* 1 ½ C fresh Basil (approximately)
* 4 cloves Garlic
* Pinch Sea Salt
* EV Olive Oil
* 1 ½ Shallots, diced
* 1 Tbsp. unsalted Butter
* 1 – 2 Tbsp. EV Olive Oil

With a simple sauce of shallots, garlic, and basil

Prep Time: 15 – 20 Min

Chill Time: 2 Hr +

Cook Time: 20 Min



1. In a medium sized mixing bowl, combine ricotta, grated garlic, parsley, mozzarella, salt, pepper, egg, and flour. Stir together to combine thoroughly. Have a small plate handy with some flour to roll the gnudi in. Roll about a half a tbsp. of the mixture in your hands to form balls and roll them in the flour. Transfer the gnudi to a baking sheet lined with parchment paper and dusted with flour. Chill for 2+ hours.
2. Using a Food Processor, combine the basil, good pinch of sea salt, and garlic. Pulse to combine a few times and slowly pour the oil in while pureeing (about a ¼ C). Transfer basil mix to a small container and store in fridge until gnudi is ready.
3. Get a large sauce pot out and fill ¾ the way full with cold water. Once it boils, add a generous amount of sea salt before adding the gnudi one by one. Stir the gnudi as you put them in to keep them from clumping. Boil 6 or 7 minutes. (depending on the size of your sauce pot you may need to do two batches) Transfer the gnudi to a plate lined with paper towel. Save the boiling gnudi water. Remove the paper towel and cover the gnudi.
4. In a large frying pan, bring to temperature on medium heat. Combine the butter and olive oil and add in the diced shallots. Fry up 3 minutes or so and add in 2 Tbsp. of the basil mixture. Continue frying another 2 minutes stirring often. Add in the cooked gnudi and about a ¼ C of the boiling gnudi water. Season with sea salt and black pepper and stir the gnudi around to ensure they are coated on all sides. Cover and continue cooking 3 minutes.
5. Transfer to a serving bowl and drizzle the basily oil all over the dish. Garnsih with fresh parsley and a nice pinch of sea salt and black pepper.