



RICOTTA GNOCCHI WITH GLOBE ARTICHOKE AND PARMESAN GLAZE (Serves 4)

FOR THE GNOCCHI:

INGREDIENTS:

250g ricotta cheese
2 tbsp freshly grated parmesan
2 egg yolks
2 tbsp semolina
Nutmeg
Salt

METHOD:

1. Put the ricotta into a pan and heat, stirring continuously until it comes to the boil.
2. Sprinkle the semolina and nutmeg on to the ricotta with a pinch of salt.
3. Cook the ricotta mix stirring continuously over a low heat until the mix has become very thick.
4. Remove the pan from the heat, add the parmesan and egg yolks and beat them in well.
5. Lightly flour a clean surface and roll the mix into 1cm diameter sausages.
6. Cut these into 2cm long gnocchi.
7. Cook the gnocchi in boiling salted water for 2 minutes until they rise to the surface.
8. Drain the gnocchi and place onto serving plates.

FOR THE ARTICHOKE

INGREDIENTS:

8 cooked baby globe artichokes
600ml double cream
3 egg yolks
6 tbsp fresh parmesan, grated
6 tbsp flaked almonds
Salt

METHOD:

1. Cut the artichokes into four and place eight pieces onto the plate with the gnocchi.
2. Bring the cream to the boil and reduce by half.
3. Add the parmesan to the cream and whisk off the heat until the parmesan has melted completely.
4. Whisk the egg yolks into the cream



5. Add salt to taste and pour mixture over the artichokes and gnocchi.
6. Sprinkle the flaked almonds and a little more parmesan over the top of the artichokes.
7. Gratinate the artichokes under a hot grill until the surface turns a golden brown and the almonds are lightly toasted.
8. Serve immediately.