

## RED RABBIT - Spinach Gnudi

¼ oz. Parmesan cheese

2 lbs. frozen spinach

1 lb. whole milk ricotta

¼ c. flour

1 Tbsps. salt

¼ lb. unsalted butter

4 large egg yolks

1/2 tsp black ground pepper

Drain the ricotta in a chinois or hanging cheesecloth overnight.

In well-salted water, blanch the frozen spinach until soft and tender to the touch. Drain and cool on a sheet tray.

While spinach is cooling, scale out the rest of the ingredients and set up the robot coupe.

Squeeze out the spinach in small batches to remove as much of the excess moisture as possible.

In batches, pulse all of the ingredients together in the robot coupe until just combined.

Cool filling.

In a pizza tray, drop quenelles of the gnudi filling into 1 inch of flour and then cover completely with more flour.

Allow gnudi to cure for 18-24 hours in the flour in the refrigerator.

When fully cured, remove the gnudi from the flour and dust off any excess flour.

Store the gnudi in a single layer, covered in a pizza dough tray.