

SPINACH AND RICOTTA QUENELLES WITH BROWN BUTTER AND PARMESAN

Quenelles are similar to the beloved gnocchi. However, instead of a heavy, dense potato pasta, we've created a lighter, tender, pillowy puff of goodness made with spinach and ricotta and topped off with brown butter and Parmesan cheese. These simple and delicious little bites are light and fluffy, yet still rich and decadent, and will satisfy your craving for a hearty pasta any day of the week.

Prep time: 35 minutes

Cook time: 30 minutes

Serves 6



Cook the shallots in 2 tablespoons of butter over medium heat until golden. Add the prosciutto, spinach, and salt then cook for 5 minutes more. Transfer to a mixing bowl and add the ricotta, almond flour, and arrowroot flour. Mix until thoroughly combined and a soft dough has formed. Incorporate the eggs, cheese, and nutmeg.

Preheat the oven to 350°F and bring a large pot of salted water to a boil.

Line a baking sheet with parchment paper, or aluminum foil, and butter a large baking dish with 2 tablespoons of butter. Using two spoons, make small football shaped dumplings (quenelles), and place them on the baking sheet.

When all the quenelles are formed, place 6 in a mesh sieve and lower them into boiling salted water. Quickly continue adding the remaining dumplings to the pot. When all the dumplings have been added, return the pot of water to a boil and cook for 2-3 mins, or until they rise to the top. Remove the quenelles with a sieve or slotted spoon and spread them out in the buttered baking dish. Place the dish in the oven and bake for 10 minutes.

Ingredients:

1 shallot, finely chopped
10 tablespoons butter, separated
6 slices of prosciutto, finely chopped
1 ½ pounds spinach, boiled, drained, squeezed dry, and finely chopped
½ teaspoon salt
1 ½ cups ricotta cheese
½ cup almond flour
¼ cup plus 2 tablespoons arrowroot flour
3 eggs
½ cup grated Parmesan, plus more for garnish
½ teaspoon ground nutmeg, plus more for garnish
freshly ground black pepper
1 lemon, cut into small wedges