Gnocchi di Semolino Alla Romano

Ingredients

- 2 cups milk
- 125g semolina
- 1 egg yolks
- 35g (1/3 cup) coarsely grated Swiss cheese
- 60g butter, chopped
- 1/2 cup finely grated pecorino or parmesan
- 1 teaspoons lemon juice

Method

Grease and line a baking dish. Bring milk to a simmer in a large saucepan over medium-high heat. Add semolina in a thin steady stream, stirring constantly. Reduce heat to low. Cook, stirring, for 2 minutes or until mixture is thick and comes away from the side of the pan.

Remove from heat. Use a wooden spoon to stir in egg yolks, Swiss cheese, 50g butter and half the pecorino. Season, spoon into the prepared pan. Smooth the surface. Set aside until cool and firm.

Preheat oven to 180oC. Transfer semolina to a clean work surface and cut into 4cm squares. Arrange squares, slightly overlapping, in baking dish. Top with 20g of the remaining butter and sprinkle with remaining pecorino. Bake in top half of oven for 30 minutes or until golden and the cheese melts.

Heat the remaining butter in a frying pan over medium heat until foaming. Stir for 2-3 minutes or until deep golden. Remove from heat. Stir in lemon juice, spoon over gnocchi.