Ricotta gnocchi

Ingredients

300g fresh ricotta
100g creamy feta crumbled
20g (1/4 cup) finely grated parmesan
1 egg, lightly whisked
75g (1/2 cup) plain flour

Method

Place ricotta, feta, parmesan and egg in bowl or a food processor and process until smooth. Add flour and process until just combined. Transfer to a bowl and stir in chopped basil. Season with salt and pepper. Cover and place in the fridge for 1 1/2 hours to chill.

Use a sieve to dust a baking tray with some extra plain flour. Use 2 teaspoons to scoop ricotta mixture & shape into rough balls and drop in a single layer on tray (makes about 24). Dust with flour.

Bring a large saucepan of salted water to boil over high heat. Carefully drop half the gnocchi, 1 at a time, into the water. Cook, uncovered, for 5 minutes or until just cooked through. Use a slotted spoon to transfer gnocchi to an ovenproof dish. Cover with foil and place in preheated oven to keep warm. Return water to the boil and repeat with the remaining gnocchi.