

## Mom Blogger PLR Boutique

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Tomato Sauce and Cheese Gnudi**

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## Tomato Sauce and Cheese Gnudi

### Ingredients:

- 1 lb. ricotta, drained
- 1 cup all-purpose flour
- 2 eggs
- 1 egg yolk
- 2 ½ cups grated Parmesan
- Fine sea salt and freshly ground black pepper
- ¼ tsp. freshly grated nutmeg
- ½ to ¾ cup tomato sauce

### Directions:

1. Pour in 4 quarts water in a saucepan, and salt it. Then bring to a boil. Spread the flour on a large plate.
  2. In a blender or food processor, combine the ricotta, egg yolk and eggs, and 2 cups Parmesan, nutmeg and salt and pepper to taste. Process everything to form a smooth paste.
  3. Divide the mixture into four, and shape each quarter into a rope that is about 15 inches long and as wide as your thumb. Then cut each rope into ¾ inch pieces, and roll them lightly as well as quickly in the flour.
  4. You need just enough gnudi to cover the surface of the pan without crowding—add to the pan, and boil until they rise to the top. This takes about 2 minutes. Use a slotted spoon to carefully remove the gnudi. Do this one at a time, and put them in a baking dish. Repeat this until all gnudi are cooked.
- \*You can make gnudi to this point, and store them in the refrigerator for up to a day.
5. Preheat your oven to 400 degrees F.
  6. Take your tomato sauce, and drizzle the gnudi with it. Then sprinkle them with the remaining ½ cup Parmesan. Bake them until they are lightly browned and the cheese melts. This takes 10-15 minutes.

*\*Serves 4 as a first course.*

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