

Sweet potato ricotta Gnocchi	
Yield	<u>Method:</u>
Ingredients	Quantity
Sweet potato	2 each (about 2 Lbs.)
Ricotta cheese	4 oz.
Eggs	2 each
Flour	1 cup (or as needed)
Salt	TT
Pepper	TT

Directions

- Bake or boil sweet potatoes in their skin.
- Let cool enough to handle.
- Remove and discard skin.
- Run cooked potato through a food mill or potato ricer.
- Mound potato and create a well in the center.
- Add eggs and whip while slowly mixing in potatoes.
- Add ricotta cheese and mix well.
- Add water if mixture is too dry.
- Season with salt and pepper.
- Add flour to create a dough and knead until smooth.
- Roll Gnocchi into a long thin dowl.
- Cut into ¼ pieces.
- Roll each gnocchi over a fork to create ridges. (optional)
- Cook gnocchi in simmering water (do not boil as the gnocchi may break apart).
- Add gnocchi to your sauce of choice.