

Gnocchi with Ricotta

MAKES 4-6 SERVINGS

- FLOUR 125 GR
- 80 G GRATED PARMIGIANO REGGIANO
- Q.B. GROUND PEPPER
- RICOTTA 250 G
- SALT Q.B.
- 1 MEDIUM EGG

1. Pour the ricotta in a bowl
2. Add the grated Parmesan cheese, eggs, salt, pepper and flour Mix the ingredients
3. Formed of sticks with a diameter of 3 cm and cut into pieces about 2 cm thick
4. Put to boil a large pot with salted water pour into a serving of gnocchi
5. Wait for coming out again to the surface
6. Drain with a slotted spoone serving



Saltimbocca

MAKES 4-6 SERVINGS

- BUTTER 50 GR
- 4 SLICES OF VEAL
- PEPPER
- 4 SLICES PROSCIUTTO
- SALT EQ.B
- 4-8 SAGE LEAVES
- 100 ML WHITE WINE

1-2-3 Take slices of prosciutto and lay them on the slices of meat

Wash and dry the sage

4-5 Place a sage leaf on each slice of veal

6-7 Melt the butter and when it begins to brown add the saltimbocca

8 Sauté for a couple of minutes per side

9 When you are browned, add white wine

Once cooked, add salt and pepper and remove them from the pan with the gravy



