

## Spinach and ricotta gnocchi with wild mushrooms and sage butter

These “gnocchi” are incredibly light and fluffy. The key to these is cooking them as soon as they are made in boiling salted water so they don’t stand around.

We use sauté trompette de mort mushrooms at the restaurant but any full flavoured mushroom would suit. The sage butter brings the whole dish together. A delicious vegetarian option, but the addition of some fried smoked pancetta would be sublime!

Serves 10-12 as a tapa

150g Parmesan, grated plus extra for shaving

750g ricotta

750g large leaf spinach, washed and picked through

1 small egg, beaten

Nutmeg to taste

Sea salt and pepper

Flour for dusting

Olive oil for cooking

250g unsalted butter

10g sage leaves picked and roughly chopped

175g mixed wild mushrooms, washed and dried

Heat a large pan of salted water over a high heat and bring to the boil. Blanch the spinach and refresh in ice water.

Drain very well and squeeze out any excess moisture. Chop the spinach through and reserve. In a large bowl mix together the ricotta, spinach, grated parmesan, nutmeg, seasoning and then shape into 40g balls.

Roll the balls in the flour ready to be blanched.

Using the spinach blanching water cook the gnocchi for 3-4 minutes until cooked. Do this process in batches.

Heat a sauté pan over a high heat and add a lug of olive oil. cook the mushrooms and season well. Reserve.

Heat the butter slowly with the sage and keep warm.

Divide the gnocchi's between serving dishes and spoon over the sage butter and the sauté mushrooms. Finish with some extra shaved Parmesan and serve.