



Malfatti with Tomato Sauce

Italian Spinach and Ricotta Gnocchi in Tomato Sauce



Easy



4 Servings



30 min.



Malfatti originally come from northern Italy—but these ricotta and spinach dumplings have taken all of Italy by storm. Literally translated, “Malfatti” means “badly made” or “failed”—but with this recipe, they’re sure to turn out perfectly! The secret to malfatti lies in draining the spinach and ricotta thoroughly. With its rich contrast between the red tomato sauce and the green malfatti, this dish is definitely a showstopper—and yes, it’s reminiscent of gnocchi or dumplings from German cuisine. Just different. Even better. Mmm. Buon appetito!

Ingredients

250 g ricotta
500 g spinach
1 egg
50 g flour
50 g semolina
1 package ORO di Parma
Sugo Herb Tomato Sauce
(400 g)
70 g Parmesan*
1 pinch of nutmeg
Salt and freshly ground
pepper

*Certain types of cheese
(e.g., Parmesan) are made
with animal rennet and
are therefore not suitable
for vegetarian dishes.

Step 1: The Preparation

To make the malfatti mixture, first boil the spinach in water and season it with salt to taste. Then let it drain and cool. If necessary, squeeze out any remaining water. Chop the spinach as finely as possible, then combine it in a mixing bowl with the ricotta, flour, egg, semolina, nutmeg, and Parmesan. Be sure to drain the ricotta well beforehand. Mix everything together into a dough and season to taste with salt and pepper.

Step 2: The Malfatti

Use your hands to roll the mixture into small balls, about 4 cm in diameter. If you'd like, you can wear gloves while doing this. Once all the spinach-ricotta gnocchi are rolled and ready, add them to boiling salted water and cook until the balls float to the surface.

Step 3: The Tomato Sauce

To make the fruity sauce, pour the Sugo Herb Tomato Sauce into a pot and heat it slowly while the malfatti cook in the water. Season the sauce to taste with salt and pepper. Then drain the cooked Malfatti and serve them with the tomato sauce, Parmesan, and fresh basil. Delizioso!

Used products:



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