

### ***Gnocci Verdi al Mortadella e Ricotta***

*1 pound fresh baby spinach leaves (cooked)*

*2 tablespoons finely chopped mortadella*

*1 cup each ricotta cheese and 1 cup freshly grated Parmesan cheese*

*½ - 2/3 cup flour*

*2 large egg yolks*

*½ teaspoon salt and ¼ teaspoon ground nutmeg*

*2 tablespoons butter*

*Melt butter in skillet and add mortadella. Sauté just until done, about 3-4 turns of the mortadella to brown evenly. Add the spinach and sauté for 5-6 minutes, stirring frequently. Do not add more butter even if the butter soaks into the mortadella.*

*In a mixing bowl, mix spinach and mortadella, ricotta, and ½ cup flour with wooden spoon. Add egg yolks, Parmesan cheese, salt, and nutmeg until slightly sticky dough forms. Add flour if necessary. You know what the dough should feel like.*

*Working in batches with floured hands, roll ¼ cup dough on floured work surface to form 5" rope (Paolo says 5" is correct. This change in measuring is confusing to me). Cut rope into 1" pieces and form them into ovals using your hands. Transfer gnocchi to flour-dusted baking sheet. Repeat, using all of the dough. Add gnocchi, one batch at a time, to pot of boiling salted water; cook until gnocchi rise to surface, and then cook 4 minutes longer. Drain, and serve, tossed with butter and Parmesan cheese.*