



RICOTTA GNOCCHI WITH SHRIMP, BASIL AND LEMON BUTTER

½ pound	Whole Milk Ricotta
1 each	Egg
¾ cup	All Purpose Flour
2 tsp	Butter, Melted but not hot
2 tsp	Round Pond Italian Olive Oil
¼ tsp	Salt
½ cup	Grated Parmesan
Pinch	Nutmeg
<hr/>	
8 each	Shrimp, Peeled and De-Veined
1 each	Lemon, Juiced
6 each	Basil Leaves, Chiffonade
¼ cup	White Wine
8 tbsp	Butter
As Needed	Round Pond Meyer Lemon Olive Oil

Directions:

1. To make the gnocchi combine the ricotta, flour, nutmeg, parmesan, salt, egg, oil and butter in a bowl. Mix together with your hands until the dough comes together.
2. Keep some extra flour handy as you may need it to adjust the consistency with. The dough should be a bit sticky but not wet. Once you've made the gnocchi dough, divide it into 2 equal portions.
3. Flour the surface you are working on and roll the dough into a rope shape that's about 3/4" thick.

4. Cut the dough into pieces 1" in length and then transfer them to a baking tray that is lined with parchment paper and dusted with flour.
5. Repeat this step with the other portions of dough.
6. Next bring a pot of salted water to a boil. While your water is coming to a boil, you can sear your shrimp.
7. Heat a sauté pan and add a tablespoon of oil.
8. Season your shrimp with salt and pepper and then place them in the pan. Cook them for about 3 minutes, flip them and cook for another 3 minutes.
9. Remove the shrimp from the pan and add the white wine. Reduce the wine by $\frac{3}{4}$.
10. While the wine is reducing, add the gnocchi to the boiling water and cook for 4 minutes.
11. Once the wine has reduced, add the lemon juice. Reduce the heat to low and add the butter. Continuously swirl the pan while the butter melts.
12. Once all the butter has melted, remove the gnocchi from the boiling water and add to the pan with the butter. Add the basil, season with salt and toss the gnocchi in the sauce.
13. Spoon the gnocchi into a bowl, top with the shrimp and drizzle with Round Pond Meyer Lemon Olive Oil.
14. Enjoy!



RICOTTA GNOCCHI WITH MUSHROOMS, PANCETTA & KALE

½ pound	Whole Milk Ricotta
1 each	Egg
¾ cup	All Purpose Flour
2 tsp	Butter, Melted but not hot
2 tsp	Round Pond Italian Olive Oil
¼ tsp	Salt
½ cup	Grated Parmesan
Pinch	Nutmeg
<hr/>	
2 cups	Mushrooms, ¼'d
2 cups	Kale, Chiffonade
5 ounces	Pancetta, Diced
12 tbsp	Butter
As needed	Round Pond Garlic Olive Oil

Directions:

1. To make the gnocchi combine the ricotta, flour, nutmeg, parmesan, salt, egg, oil and butter in a bowl.
2. Mix together with your hands until the dough comes together.
3. Keep some extra flour handy as you may need it to adjust the consistency with. The dough should be a bit sticky but not wet.
4. Once you've made the gnocchi dough, divide it into 2 equal portions. Flour the surface you are working on and roll the dough into a rope shape that's about 3/4" thick.
5. Cut the dough into pieces 1" in length and then transfer them to a baking tray that is lined with parchment paper and dusted with flour.

6. Repeat this step with the other portions of dough.
7. Next, bring a pot of salted water to a boil.
8. While your water is coming to a boil, you can cook your mushrooms in a bit of olive oil.
9. Add the kale and cook until the kale softens.
10. At this point you can drop your gnocchi into the boiling water.
11. Turn the heat all the way up on your mushroom pan. Then add the pancetta and butter. Cook while stirring until the butter starts to brown and gets a nutty smell.
12. Remove the gnocchi from the boiling water and add to the pan with the brown butter and mushrooms.
13. Toss a few times, check your seasoning and then spoon the gnocchi into a bowl. Drizzle with Round Pond Garlic Oil.
14. Enjoy!