

Delivering a World of Flavour



## **Strucola: Gnocchi Strudel**

### **Ingredients:**

750g Puglia Ricotta

$\frac{3}{4}$  cup Parmigiano Reggiano

1  $\frac{1}{2}$  cups Plain flour

2 x Egg Yolk

2 tsp Salt

500g Baby Spinach

200g Meredith Goats cheese

Butter

Salt & Pepper

Extra flour for rolling

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**Recipe**

1. In a large pot or fry pan, add some olive oil and heat
2. Add spinach, seasoning and cook till wilted, transfer to a tray and place in the fridge to cool
3. In a large mixing bowl, add ricotta, parmesan, flour, egg yolk and salt. Using your hand mix until combined to a dough
4. Transfer dough to floured bench and knead slightly for 20 seconds, then allow to rest
5. Remove cooled spinach from fridge and squeeze out any excess water then chop roughly.
6. On a clean tea towel, sprinkle some flour and roll out dough till 1cm thick
7. Spread the chopped spinach on the bottom half of the rolled dough, then follow with the crumbled goats' cheese
8. Using the tea towel carefully roll the dough onto itself smoothing it out at every turn
9. Cut 1cm pieces and pat down into shape
10. Gently pan fry in olive oil and butter, turning once. Serve