

## Ricotta-Basil Gnocchi

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Semolina—coarsely ground durum wheat—gives Gemma Sciabica's gnocchi a chewy texture. You can buy semolina in well-stocked supermarkets and groceries that sell specialty flours.

**PREP AND COOK TIME:** About 1¼ hours

**MAKES:** 6 servings

- 1 carton (15 oz.) whole-milk ricotta cheese
- About ½ cup grated romano cheese
- ¼ cup minced fresh basil leaves
- 2 large eggs
- 2 tablespoons olive oil
- About ½ teaspoon pepper
- About 2⅓ cups semolina
- About 1 tablespoon salt
- 3 cups marinara sauce, heated

1. In a large bowl, mix ricotta, ½ cup romano cheese, the basil, eggs, olive oil, and ½ teaspoon pepper until well blended. Add 2 cups of the semolina and stir until evenly moistened.
2. Scrape dough onto a board lightly coated with semolina and knead until it forms a smooth ball that's no longer sticky, about 20 turns, adding more semolina as needed to prevent sticking.
3. Cut dough into 10 pieces. With your fingers, roll each into a ½-inch-thick rope. Cut ropes into 1-inch pieces and lay, slightly apart, on baking sheets lightly coated with semolina.
4. In an 8- to 10-quart pan over high heat, bring 5 quarts water and 1 tablespoon salt to a boil. Gently push gnocchi into water and cook, stirring