

Ricotta-Basil Gnocchi

GEMMA SCIABICA, MODESTO, CA

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 1 1/4 hours

MAKES: 6 servings

1 carton (15 oz.) whole-milk ricotta cheese

About 1/2 cup grated romano cheese

1/4 cup minced fresh basil leaves

2 large eggs

2 tablespoons olive oil

About 1/2 teaspoon pepper

About 2 1/3 cups semolina

About 1 tablespoon salt

3 cups marinara sauce, heated

1. In a large bowl, mix ricotta, 1/2 cup romano cheese, the basil, eggs, olive oil, and 1/2 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 1/2-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