



## Gnudi in Brodo (serves 4)

### Ingredients:

- 500 grams spinach
- 350 grams ricotta
- 130 grams '00' flour
- 2 eggs
- Salt and pepper to taste
- 2 tablespoons grated Parmiggiano
- 2 litres stock of your choice
- Pinch of nutmeg

### Directions

- Blanch spinach, squeeze moisture out and finely chop.
- Sauté spinach in a little olive oil and butter. Put in a bowl to cool
- Add the ricotta, eggs, flour, Parmiggiano, salt and pepper, and nutmeg.
- Mix well and make little balls the size of gnocchi.
- Bring broth to a boil and add the spinach balls.
- Once they float, scoop out *gnudi* into each serving dish.
- Add broth and dust with a little grated parmiggiano.