



## NETTLE DUMPLINGS / GNUDI

*Serves 4-6*

### INGREDIENTS:

#### Ingredients:

##### For the Nettle Dumplings/Gnudi:

- 2 cups nettle leaves, packed (use gloves when handling since it might sting you)
- 1 pound (2 cups) fresh ricotta cheese
- 1/2 cup of plain flour, plus more for dusting
- 1/2 cup grated Parmesan cheese
- 1 large egg
- 1/2 tsp salt
- 1/4 tsp black pepper



PHOTOGRAPHY AND STYLING BY IGLIKA PETROVA

##### For the Nettle Dumplings/Gnudi:

- 4 tbsp of butter
- 4 long stems of young spring onion, thinly sliced, reserving the flowers (if you can't find the young onion use 4-5 scallions)
- 4 garlic cloves, thinly sliced
- 2 tbsp of white wine
- Zest of 1 lemon
- 1 tsp of chopped fresh thyme
- Salt + Pepper

### DIRECTIONS:

#### Dumplings/Gnudi:

1. Bring 6 cups of salted water to a boil. Turn the heat off, add the nettle (handle with gloves so it doesn't sting you) and let it sit for 5 minutes. Drain the nettle in a colander and let it sit for a few minutes to cool down slightly. Finely chop the nettle and add to a large mixing bowl together with all the dumpling ingredients. Mix well, taste and add more seasoning if needed.
2. Place the dusting flour in a bowl. Dust a large baking sheet generously. Using two spoons, dip them in the bowl of flour then with one of them scoop a heaping amount of the dumplings mixture and with the help of the other spoon slide the dumpling out on the dusted baking sheet. Repeat until no mixture is left.
3. Refrigerate the dumplings for 30 minutes so they harden and are easier to handle.

**Sauce and Assembly:**

1. Bring a large pot of salted water to a boil. Add the dumplings in batches (about 2 batches in my case) and gently cook for 5 minutes. Transfer with a slotted spoon to a plate.
2. Meanwhile, in a large non-stick pan add the butter, the garlic, the onions and a pinch of salt, sauté until the onion is soft and the garlic is slightly golden but not burned. Add the wine and cook for 10 more seconds. If you think that your pan will not fit all the dumplings, spoon half of the sauce in a bowl and reserve half of the dumplings. Add the dumplings to the pan and shake the pan slightly to cover the dumplings with the sauce but do not move them around with a spoon since they might fall apart. If the dumplings look dry, add a bit of the dumplings water. Cook for a minute and transfer to a serving plate. Repeat the process with the other half of the dumplings and sauce if you have reserved them. Top dumplings with the lemon rind, thyme, the reserved onion flowers (if using) and sprinkle with black pepper. Serve immediately.

Enjoy!