

Malfatti with butter and cream

Pasta:

- 1 ten ounce package frozen chopped spinach—thawed
- 2 Tablespoon of butter
- 1 tablespoon onion chopped very fine
- 2 Tablespoon chopped prosciutto
- 1 small container ricotta
- $\frac{2}{3}$ cup all purpose flour
- 2 egg yolks
- 1 cup grated cheese
- Nutmeg

Cream sauce:

- 1 cup heavy cream
- 2 Tablespoons butter
- $\frac{2}{3}$ cup grated cheese

Sauce Method:

1. Put heavy cream and butter into a large skillet
2. Cook gently for one minute melting butter
3. Take off heat.

Bring a large pot of water to boil

Pasta Method:

1. Squeeze all moisture out of frozen spinach using clean towel.
2. Put butter and onion in a small skillet.
3. Cook on medium until the onion becomes pale gold.
4. Add chopped prosciutto to lightly brown.
5. Add spinach and a pinch of salt
6. Add the entire contents of the pan to a large bowl.
7. Let cool to room temperature.
8. Add ricotta, flour, egg yolks, cheese and $\frac{1}{8}$ teaspoon of nutmeg.
9. Make small pellet shaped gnocchi using 1-2 teaspoons of mixture (roll between your hands.)
10. Place on a lightly floured tea towel covered cookie sheet.
11. Continue and make all the gnocchi.
12. Cook in boiling water for 3-4 minutes.
13. Retrieve from boiling water with a hand strainer.
14. Make sure all water is removed.
15. Add gnocchi to skillet with butter and cream
16. Gently mix Malfatti with cream mixture adding grated cheese, pinch of salt, pepper and nutmeg.
Make sure Malfatti are well covered in sauce before serving.