



RICOTTA GNOCCHI MUSSELS AND LARDONS

Makes 2 portions.

INGREDIENTS:

- 500 ml ricotta, strained
- 2 eggs
- 250 ml flour (or more, if needed)
- 250 g mussels
- 2 shallots
- 250 ml white wine
- 100 g lardons
- Parmesan
- Parsley

DIRECTIONS:

- Mix the ricotta and eggs together in a mixer.
- Add the flour until a ball forms.
- Roll the dough into a log shape, and cut it into small, bite-size gnocchi.
- Blanch them in boiling, salted water.
- In a separate pan, sauté the lardons and steam the mussels in white wine and shallots.
- Add the cooked gnocchi to the mussels and lardons.
- Plate the gnocchi and mussels, add some grated parmesan and garnish with parsley.

Enjoy!