



Basil Gnudi with Tahini Sauce

**1 hour 30
minutes**

Hands on

4
Portion(s)

3
Difficulty



Ingredients

For the basil gnudi

- 200 g basil, leaves and some stems
- 250 g ricotta
- 140 g parmesan cheese
- 3 eggs
- 80 g all-purpose flour, + extra for dusting
- olive oil, some

For the tahini sauce

- 200 g tahini
- 150 g water, of pasta
- lemon zest, of 1 lemon
- lemon juice, of 1 lemon
- salt
- pepper

Method

- Place a pot over medium heat.
- Add 2-3 tablespoons of water and 170 g of the basil leaves.
- Stir until they wilt.
- Remove from pan, place in a strainer and press down on basil leaves with a wooden spoon, to release excess moisture.
- Add them to a food processor along with 100 g of the ricotta and beat until the mixture becomes a paste.
- Transfer to a large bowl and add the remaining ricotta, parmesan, eggs and flour.
- Gently mix with a fork. If the mixture is too runny, you can add some more flour.
- Generously dust a working surface with flour.
- Fit a piping bag with a round tip and fill with mixture.
- Pipe out long strips of the dough on to the working surface and dust with flour.
- Using a sharp knife, cut the strips in to 1-2 cm pieces and drop them in to a baking pan that has a generous amount of flour in it.
- Shake the pan until all of the gnudi are completely coated with flour.
- At this point you can refrigerate them for up to 1 day, so that you can boil them any time you like.
- To prepare the gnudi:
 - Bring a pot of heavily salted water to a boil and add the gnudi in small batches. You will know they are ready when they rise to the surface.
 - Remove them from the water with a slotted spoon and transfer to a baking pan with some olive oil. Shake the pan to coat them in the oil so that they don't stick together.
 - In the meantime prepare the sauce by combining all of the ingredients together. Season to taste.
- Serve the gnudi over the tahini sauce. Sprinkle with some extra parmesan and the remaining basil leaves.

Διατροφικός πίνακας

Nutrition information per 100 gr.

286 Calories (kcal)	20.7 Total Fat (g)	7.6 Saturated Fat (g)	6.7 Total Carbs (g)
14%	30%	38%	3%
0.36 Sugars (g)	17.4 Protein (g)	1.6 Fibre (g)	0.89 Sodium (g)
0%	35%	6%	15%