



Total Locals Club

Recipes for pairing with Total Locals
Club January 2014 Selections

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Arugula Gnudi with Blue Cheese Sauce

Serves 4 as main course or 6 as a starter.

Gnudi

- 6 ounces Arugula
- 1lb sheeps milk or whole cows milk ricotta
- 2 large eggs at ROOM Temperature
- 4 oz Parmigiano Reggiano or Percorino
- 2 tsp sea salt
- 1tsp freshly ground black pepper
- ¼ tsp fresh grated nutmeg
- 3.5 oz of Italina "00" flour - up to 2 Tbsp extra if needed.
- 3 tablespoons unsalted butter

Method:

In a bit of the butter sauté the arugula until just wilted set aside to cool.

Squeeze out any excess liquid from the arugula and chop finely to cut the strings

In a large bowl combine the arugula ricotta eggs and cheese and season with the salt pepper and nutmeg.

Slowly add the flour and stir to combine until the mixture forms a soft dough which pulls slightly away from the side of the bowl.

Chill the dough

Bring a large – wide pot to of water to a simmer and season with 1 tablespoon salt.

Prepare a sheet pan or cookie tray by lightly brushing with olive oil.

Using 2 teaspoons shape a rough ball of the dough and drop into the water to test the dough will hold its shape. If the ravioli fall apart add in enough flour to make the ravioli hold there shape in the water.

Once you have a successful ravioli which holds its shape drop the ravioli 1 by 1 into the simmering water. The simmer will drop away.

Bring the ravioli back up to a simmer and cook for 3 – 4 minutes until ravioli are tender and there is no uncooked looking dough in the center.

Remove the ravioli from the water onto the cookie sheet and keep warm while making the sauce.

Blue Cheese Sauce

- 1 small onion
- 1 small fennel bulb
- 1 clove garlic
- 2 tablespoons butter
- 1 tbls fresh thyme leaves
- 1 bay leaf
- 3 oz blue cheese
- ½ cup white wine
- ½ cup warm water
- ½ cup cream
- ½ cup finely chopped flat leaf parsley

Method:

Dice the onion and fennel and in a large sauté pan melt the butter and sauté the onion and fennel until soft. Roughly chop the garlic and add to the pan with the thyme leaves and sauté for a further few minutes. Add the wine and deglaze the pan. Add the warm water and then crumble in the blue cheese to melt. Add the cream and let simmer on low to combine.

When sauce coats the back of a spoon add the parsley and the gnudi to the pan. Warm through the gnudi and serve.

