



## Ricotta Gnudi with Wild Mushroom and Truffle Sauce

READY IN



45 min.

SERVINGS



6

CALORIES



483 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

### Ingredients

- 0.8 cup flour for coating
- 0.3 cup butter diced chilled ( )
- 1 large eggs
- 2 pounds mushrooms wild fresh stemmed sliced (such as crimini, oyster, and shiitake)
- 1 pound ricotta cheese fresh
- 2 teaspoons sage fresh chopped
- 1 pinch pepper white
- 2 cups chicken broth

- 5 tablespoons olive oil extra virgin extra-virgin divided
- 1 ounce pecorino cheese finely grated for serving
- 6 slices pancetta thin
- 12 sage fresh whole
- 0.5 teaspoon salt
- 2 large shallots chopped
- 6 thyme sprigs fresh
- 1 teaspoon truffle oil black

## Equipment

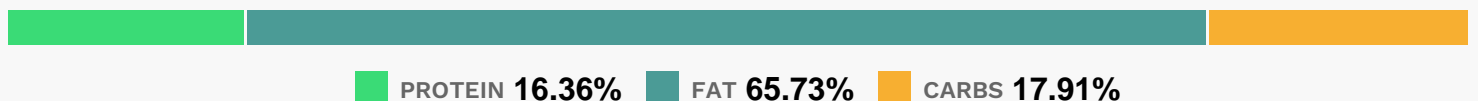
- bowl
- frying pan
- baking sheet
- paper towels
- pot
- sieve
- plastic wrap

## Directions

- Line medium bowl with several layers of paper towels. Spoon ricotta cheese into bowl.
- Let drain at least 30 minutes and up to 1 hour.
- Beat egg, 1/3 cup Pecorino Romano cheese, salt, and white pepper in large bowl to blend.
- Mix in ricotta.
- Sprinkle 3/4 cup flour over and stir gently to blend. Cover and chill dough 1 hour. Do ahead  
Can be made 1 day ahead. Keep chilled.
- Line rimmed baking sheet with plastic wrap.
- Place some flour in bowl. For each gnudi, gently roll 1 heaping teaspoonful of dough into ball.
- Add to flour; toss to coat lightly, shaping into short log.
- Place on baking sheet. Do ahead Can be made 4 hours ahead. Cover; chill.

- Heat 1 tablespoon oil in large pot or extra-large skillet over medium-high heat.
- Add 3 prosciutto slices. Cook until beginning to brown, about 2 minutes per side.
- Transfer to paper towels. Repeat with remaining prosciutto.
- Add whole sage leaves to pot; sauté until crisp, about 1 minute per side.
- Transfer to paper towels.
- Heat remaining 4 tablespoons oil in same pot over medium-high heat.
- Add all mushrooms, shallots, thyme, and chopped sage. Sauté until mushrooms brown and liquids evaporate, about 12 minutes.
- Transfer mixture to bowl.
- Add broth to same pot and boil until slightly reduced, scraping up browned bits, about 7 minutes.
- Remove from heat.
- Add 1 teaspoon truffle oil and mushroom mixture. Season to taste with salt and pepper. do ahead Sauce can be made 2 hours ahead.
- Let stand at room temperature.
- Cook gnudi in large pot of boiling salted water until very tender, about 8 minutes.
- Meanwhile, rewarm sauce.
- Add butter; toss until blended. Using strainer, transfer gnudi to pot with sauce. Toss over medium heat until sauce coats gnudi. Season with salt and pepper.
- Transfer to large shallow bowl. Crumble prosciutto over. Top with sage leaves; serve with additional Pecorino.

## Nutrition Facts



## Properties

Glycemic Index:47.67, Glycemic Load:10.78, Inflammation Score:-8, Nutrition Score:22.797391248786%

## Flavonoids

Apigenin: 0.04mg, Apigenin: 0.04mg, Apigenin: 0.04mg, Apigenin: 0.04mg Luteolin: 0.47mg, Luteolin: 0.47mg, Luteolin: 0.47mg, Luteolin: 0.47mg

## Nutrients (% of daily need)

Calories: 482.87kcal (24.14%), Fat: 36.26g (55.78%), Saturated Fat: 15.24g (95.22%), Carbohydrates: 22.23g (7.41%), Net Carbohydrates: 19.83g (7.21%), Sugar: 4.07g (4.52%), Cholesterol: 100.08mg (33.36%), Sodium: 472.45mg (20.54%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 20.31g (40.63%), Copper: 2.85mg (142.51%), Vitamin B2: 0.93mg (54.62%), Selenium: 35.37µg (50.53%), Vitamin B3: 7.91mg (39.54%), Phosphorus: 362.55mg (36.25%), Vitamin B5: 2.72mg (27.24%), Calcium: 236.49mg (23.65%), Potassium: 715.53mg (20.44%), Vitamin B1: 0.29mg (19.35%), Folate: 71.19µg (17.8%), Manganese: 0.3mg (15.21%), Zinc: 2.25mg (15%), Vitamin E: 2.24mg (14.93%), Iron: 2.58mg (14.36%), Vitamin B6: 0.28mg (13.83%), Vitamin A: 688.19IU (13.76%), Vitamin B12: 0.58µg (9.66%), Fiber: 2.4g (9.61%), Magnesium: 34.89mg (8.72%), Vitamin K: 9.16µg (8.72%), Vitamin C: 5.45mg (6.61%), Vitamin D: 0.68µg (4.51%)