Spinach pesto and ricotta dumplings

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Looking for entertaining ideas? Try these gnocchi-style dumplings with spinach, pesto and ricotta.

Ingredients (serves 2)

- 100g spinach
- 200 g full fat ricotta cheese
- 1 egg
- ¼ tsp ground nutmeg
- ¼ tsp freshly ground black pepper
- 1 cup white spelt flour

To serve

- Extra virgin olive oil
- 3 tbsp breadcrumbs of your choice or almond meal
- Zest from ½ lemon

Tomato and basil side

Spinach pesto and ricotta dumplings

- 10–12 cherry tomatoes, halved
- 2 basil leaves, torn
- 1 tsp olive oil
- Freshly ground sea salt flakes and pepper, to taste

Method

Steam spinach for five minutes and squeeze out excess water between two paper or clean kitchen towels.

Chop finely and place in a large bowl.

Add the ricotta, egg and spices. Mix well.

Sift in the flour and mix to combine.

Form into roughly-shaped dumplings.

Bring a large pot of water to the boil. In the meantime toast the breadcrumbs or almond meal gently and prepare the tomato salad.

Once the water is boiling, ladle in dumplings using a spring-loaded ice-cream scoop or a large spoon.

Allow the water to come back up to the boil and dumplings to float up to the surface.

Cook for a further two minutes before transferring onto a warmed plate.

To serve, drizzle with a little olive oil, toasted crumbs and lemon zest.

Recipe and images by [Martyna Angell](#)

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