

GNUDI with WHITE BEAN CREAM, CHANTERELLES & KALE

with 2021 Soter Estates Chardonnay

Gnudi – Ricotta Dumplings

16 oz. Ricotta Cheese, Whole Milk
2 oz. Parmesan Reggiano, grated
1 tsp. Black Pepper
4 C. Semolina flour
3 Tbsp. Butter, unsalted
Salt

Ricotta gnudi are delicate Italian dumplings made with ricotta cheese, Parmesan cheese, and a small amount of flour. They are like gnocchi but lighter and more delicate in texture. Gnudi are typically flavored with herbs and spices and can be served with various sauces, such as marinara, brown butter and sage, or creamy mushroom sauces.

Prepare the Ricotta Gnudi by first straining the ricotta overnight. Wrap it in cheesecloth, set in a strainer over

a bowl, and press it with a weight in the refrigerator. The following day, blend the strained ricotta with the Parmesan and freshly ground black pepper. Use a tablespoon to scoop out portions of the mixture, shape them into balls, and place them on a sheet tray lined with parchment paper.

Divide the semolina in half, placing one portion in a large bowl and the other in a casserole dish. Roll the ricotta balls in the semolina in the bowl until evenly coated, then nestle them into the semolina in the casserole dish. Sprinkle the remaining semolina from the bowl over the top. Let the gnudi rest overnight in the refrigerator.

The next day, bring a pot of salted water to a boil. Gently remove the gnudi from the semolina bed, shaking off any excess, and boil them for three minutes. Carefully transfer them from the boiling water to an oiled baking sheet.

Heat a large sauté pan over medium-high heat and add three tablespoons of butter. Once melted and bubbling, add the boiled gnudi to the pan and sauté until golden brown. Remove from the pan and serve atop the chanterelle, white bean cream for a dish that's as delightful to the eyes as it is to the taste buds.



Creamy Chanterells & Bean Sauce

- 1/2 C. Dry Cannellini Beans
- 2 Cups Chicken Stock
- 4 Oz. Fresh Chanterelle Mushrooms, Cleaned
- 1 Clove Garlic, Minced
- 2 Tbsp. Butter
- 1 Cup Heavy Cream

Begin by soaking the cannellini beans overnight in four cups of cold water. The following day, strain the beans and transfer them to a medium pot. Simmer the beans in the chicken stock until they are tender and cooked through. 10 minutes before the beans are finished cooking, season with 1 Tbsp. of kosher salt.

While the beans are cooking, prepare the mushrooms by cutting them into large chunks. Sauté the

chanterelles in butter until they are beautifully browned. Add the minced garlic and continue cooking until fragrant and golden; season with salt.

Pour in the heavy cream and add the chopped kale to the pan. Let the mixture simmer on low heat until the kale is tender and the flavors meld together. Remember to taste and season with salt as you build up the layers of flavor in your sauce.

Once the beans are cooked and tender, lightly purée them in a blender along with the remaining cooking liquid. If needed, add more water or cream to achieve your desired consistency. Incorporate the bean purée into the simmering chanterelle cream sauce. Adjust the seasoning with salt as needed and let the sauce simmer for an additional 30 minutes to allow the flavors to intensify. Serve the thickened sauce in a bowl alongside the sautéed ricotta gnudi.

