**RICOTTA GNOCCHI with thyme & garlic**

**Ingredients**

* 1 ½ cups (450ml) whole milk ricotta cheese
* 3 egg yolks
* 1 cup (about 120g) plain flour
* 3/4 cup freshly-grated Parmesan
* 3/4 tsp salt *plus 2 tsp for the cooking water*
* 1/4 tsp freshly-cracked black pepper

Roast garlic and thyme oil

* 1 teaspoon chopped thyme leaves
* 3 garlic cloves, gently crushed and roasted in the oven 15mins 180oC, skin on
* ½ cup olive oil
* ½ lemon zest and juice

**Method**

1. Boil water: Bring a large pot of generously salted water to a boil.
2. Drain ricotta: Spread ricotta between layers of paper towels to absorb moisture. Press gently, then transfer to a bowl. Final weight should be 400g.
3. Make dough: Mix egg yolks into ricotta. Add flour, Parmesan, salt, and pepper; stir until just combined. Add more flour if too wet.
4. Shape gnocchi: Form dough into a disk, cut into 8 wedges, and roll each into ¾-inch logs. Cut into bite-sized pieces, dust with flour to prevent sticking.
5. Cook gnocchi: Boil until they float (about 30 seconds), then remove with a slotted spoon.
6. Make sauce: Warm olive oil, add mashed roasted garlic, thyme, lemon zest, and juice. Whisk to combine.
7. Serve: Toss gnocchi with sauce and serve immediately.