



R I C O T T A

Ricotta Gnocchi



POLLY-O[®] RICOTTA GNOCCHI

YIELD: 12 SERVINGS

INGREDIENTS	WEIGHTS	MEASURES	PROCEDURE
POLLY-O [®] Impastata ricotta cheese Idaho potatoes, baked, skinned and mashed Egg yolks All-purpose flour	32 oz. 48 oz. — 8 oz.	4 cups 6 cups 12 each 1 ¹ / ₂ cups	<ol style="list-style-type: none"> 1. To prepare the gnocchi dough, combine ricotta, potatoes, yolks and flour and work until a dough forms. 2. Take 1 cup of mixture and roll into 1/2" snake using additional flour if needed. Cut into 1" pieces and cover. Repeat process with remaining mixture. 3. Cook gnocchi in boiling water for about 2 minutes or until they float. 4. For each serving sauté 8 oz. of gnocchi in butter until golden. Place in bowl and serve with sauce of choice.

PROFIT ANALYSIS

Average Cost Per Serving: \$1.67

All costs are based on national averages. Your costs may vary.

Suggested Selling Price: \$8.85

Gross Profit Margin: \$7.28