

RAMEN GNOCCHI

Prepared by: Sarah Nelson

Source: Mind of a Chef

2 C 2% or whole milk

2 pkg ramen (store the flavoring for when you're too lazy to make broth - like for the sauce!)

4 egg yolks

3 T butter

salt TT

Bring milk to a boil, turn off heat.

Add the ramen and break it apart with a fork.

Steep 1 minute, then strain, keeping the milk. Noodles should still be firm.

Blend the ramen with 1 C milk - you might need to push the mixture down into the blade so it doesn't overheat!

When the mixture is cool enough that it won't cook the eggs (comfortable to touch), and the yolks one at a time.

Blend in the salt and 1 T butter while you're at it!

Start boiling a pot of water. While it's heating, put the pate a choux you've just made into a pastry or sandwich bag.

Use a pastry scraper, cheese grater, or straightedge to push the pate a choux into the corner with the hole.

Squeeze the dough out into the water, cutting it into about 1/2" segments.

Scoop the noodles out when they float to the top with preferably a screen, but anything with holes.

Make sure as much water is shaken off as possible.

Place on a greased plate or tray and chill to room temp in the fridge or freezer - just make sure that the gnocchi is room temp when you go to saute it!

Get the skillet hot - enough that the butter foams when you add it, but doesn't evaporate. Spread the gnocchi out over the pan so none are stacked.

Cook they turn golden brown. Flip to cook the other side, and plate them with coconut curry or parmesan and herbs.

