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Ricotta Gnudi with Parmesan cream and porcini mushrooms

Yield: 6 portions (3 pieces per guest)

Gnudi:

Ingredients	Metric	US
Ricotta, drained overnight	.5 kg	1¾ cups
Finely grated Parmesan	50 g	¼ cup
All-purpose flour	50 g	¼ cup
Egg	1 each	1 each
Egg yolk	1 each	1 each
Salt	to taste	to taste

Place the ricotta in a fine strainer or cheesecloth and refrigerate for at least 2 hours (ideally overnight) to drain excess moisture.

In a mixing bowl, combine ricotta, Parmesan, egg, egg yolk, and salt. Mix gently.

Sprinkle flour over the mixture and fold until just combined. Do not overmix.

Lightly flour your hands and roll the dough into small balls (about 1 inch wide).

Place shaped gnudi on a floured tray and refrigerate, uncovered, for 1 - 2 hours to firm.

Bring a large pot of salted water to a gentle simmer. Add gnudi in small batches.

Cook until they float, then allow 1 additional minute before removing with a slotted spoon.

Parmesan cream sauce:

Ingredients	Metric	US
Whipping cream	500ml	2 cups
Finely grated Parmesan	100 grams	½ cup
Dry white wine	30 ml	2 tbsps
Salt	to taste	to taste
White pepper	to taste	to taste
Ground nutmeg (optional)	a pinch	a pinch



Heat the cream in a saucepan over medium-low heat until it gently simmers. Do not boil.

Add wine and simmer for 1 - 2 minutes to cook off the alcohol.

Add butter and stir until melted.

Reduce heat to low and slowly whisk in the Parmesan in small amounts until smooth.

Season with salt, white pepper, and a small pinch of nutmeg (optional).

Keep warm over very low heat until serving (avoid boiling or rapid reheating).

Porcini mushrooms:

Ingredients	Metric	US
Dried porcini mushrooms	50 grams	¼ cup
Boiling water	300 ml	1¼ cup
Butter	15 grams	1 tbsps
Salt and pepper	to taste	to taste

Place the dried porcini mushrooms in a bowl and cover with boiling water. Let soak for 20 minutes.

Lift the mushrooms out and strain the soaking liquid through a fine filter. Reserve liquid.

Pat mushrooms dry and sauté in butter or olive oil over medium heat for 3 - 5 minutes.

Season with salt, pepper, and add thyme or sage if you like.

To assemble

Spoon the warm Parmesan cream sauce into the bottom of a bowl.

Place the cooked gnudi on top of the sauce.

Arrange sautéed porcini mushrooms over the gnudi.

Drizzle a small spoonful of the reserved porcini soaking liquid for extra flavor (optional).

Finish with fresh grated Parmesan, cracked pepper and a teaspoon of honey drizzled over top.