

SWISS CHARD AND RICOTTA DUMPLINGS WITH SAGE-BROWN BUTTER SAUCE

Chef Seth Caswell



Ingredients:

Serves 4

1 lb	ricotta
4 bunch	Swiss chard (about 4 lb)
8 oz	butter
¼ cup	flour (plus a little more for shaping)
½ tsp	freshly grated nutmeg
4 ea	egg yolks
1 ea	whole egg
	freshly ground black pepper
	Kosher salt
¼ cup	sage leaves
	freshly grated parmesan cheese

Method:

- 1) **Prepping the Dumplings:** Drain the ricotta in a sieve lined with cheesecloth overnight in the refrigerator. Measure out 1 ¼ cups. Bring a large pot of salted water to a boil. Trim the chard, removing all stems and large ridges. Add to the boiling water and cook until soft, about three minutes. Remove chard from water and plunge into a bowl of ice water. Remove chard from water and squeeze out water. On a dish towel, spread the chard in a circle, then roll up the towel and twist the ends to squeeze out as much moisture as possible. Pulse the chard in a food processor until fine. Squeeze out more water in a dish towel and you should have about 1 cup of very dry chard.
- 2) **Forming the Dumplings:** Melt half of the butter. Mix the chard and ricotta. Add melted butter, ¼ cup flour, 1 tsp salt and nutmeg and mix again. Drop in .egg yolks and whole egg, season with black pepper and stir again. Sprinkle a cutting board with flour. Shape into 1 oz balls. You should have 25 to 30 balls. Put a teaspoon of flour into a narrow (whit wine) wineglass. Drop in a ball and swirl until it forms an oval. You may freeze them at this point

- 3) **Cooking the Dumplings:** Bring pot of salted water to boil. Drop in the dumplings and cook until they float, about 8 minutes (if frozen, ten minutes). Put the remaining butter in a small sauté pan and heat until bubbling. When it smells nutty, add sage and cook 30 seconds. Season with salt.
- 4) **Plating the Dumplings:** Drain the dumplings and place on plates. Spoon on the butter and sage. Grate parmesan over each plate. Enjoy!

