



Chicken Ravioli Gnudi in brodo

For the brodo:

Place chicken bones in a pot and cover with cold water

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- 1 onion, peeled and chopped in large chunks
- 2 stalks of celery, chopped
- 3 carrots, chopped
- 2 bay leaves
- 5 whole black peppercorns

optional: herb stems, leek trimmings, parmesan rinds

bring to a boil and turn down to a simmer, let cook for at least 4 hours and up to 6 hours, strain, skim off fat layer, use right away or chill down quickly.

For the gnudi:

- 1 Chicken thigh, deboned and chopped
- ½ T onion – diced
- 1T butter
- 1T pancetta – finely chopped
- ½ lb. fresh spinach – cooked, water squeezed out and chopped
- tt salt
- 2/3 c ricotta (prefer fresh sheep's ricotta)
- ½ c all purpose flour
- 1 egg yolks
- ½ c grated parmesan
- 1/8 t nutmeg

Over medium flame render pancetta, then add butter onion. Add onion and sauté. Add spinach. Sauté 5-6 minutes.

Add to bowl: ricotta and flour and mix. Add egg yolks, diced chicken, cheese and nutmeg. Mix again.

Taste and adjust seasoning.

Dust hands and shape gnocchi.

Cook gnudi in Chicken broth,
Add fresh or frozen peas and diced carrots.
Season.