

Gnocchi Alla Romana

Ingredients

- olive oil for greasing
- 7 Tbsp unsalted butter at room temperature, divided
- 4 cups milk
- pinch of nutmeg
- salt & pepper to taste
- 1 1/2 cups coarse semolina**
- 2 egg yolks
- 2 cups grated Parmigiano Reggiano cheese, divided

Directions

Grease a working surface with a little olive oil.

Put the milk in a saucepan, add the nutmeg and salt & pepper to taste and bring close to a boil over medium high-heat. When the milk is almost at a boiling point, turn heat to medium-low and gradually whisk in the semolina. Continue whisking until the semolina is smooth and has thickened. Turn off heat.

Whisk in 3 1/2 Tbsp butter until completely combined. Stir in the yolks followed by 1 1/2 cups of grated Parmigiano Reggiano. Taste and adjust seasoning.

Transfer the mixture onto the prepared working surface, spread and flatten it throughout the surface to a 1/4" thickness. Let the mixture cool.

Preheat oven to 375°F Using 1/2 Tbsp butter, grease 2 baking sheet.

Using a cookie cutter, cut rounds about 1 1/2" in diameter. Transfer the rounds to the prepared baking sheets.

Melt the remaining 3 Tbsp of butter. Brush the prepared rounds with the melted butter and sprinkle the remaining 1/2 cup of Parmigiano Reggiano on top. Bake for 15 minutes, then broil for another 5' (alternative, turn oven to the maximum). Serve hot.