

Ricotta Dumplings with Orecchiette, Peas and Prosciutto

Ingredients

2 cups orecchiette pasta
1/4 cup (60ml) olive oil, plus extra to drizzle
1 cup freshly podded or frozen peas
1/2 onion, thinly sliced
1/4 cup (60ml) dry white wine
4 thin slices prosciutto or ham, sliced
2 tablespoons mint leaves

RICOTTA DUMPLINGS

250g fresh ricotta
2 tablespoons grated parmesan, plus extra to serve
1/3 cup (50g) plain flour
1 egg, plus 1 extra yolk
2 tablespoons finely chopped flat-leaf parsley
Large pinch freshly grated nutmeg

Meanwhile, bring a pan of salted water to the boil. Drop the ricotta batter by the teaspoon into the boiling water, cooking 6 at a time, and simmer for 2 minutes. Drain on paper towel while you cook remaining dumplings, then scatter over the pasta. Season well with sea salt and freshly ground black pepper, scatter with mint and a little extra parmesan, then drizzle with extra oil and serve warm.

Method

For the ricotta dumplings, briefly process all the ingredients in a food processor with salt and pepper until smooth. Chill until needed.

Cook pasta in a pan of boiling salted water according to packet instructions, adding peas for the final 2 minutes of cooking time, then drain. Rinse briefly in cold water to cool slightly, then drain again. Toss with 1 tablespoon of the oil.

Heat remaining oil in a large pan over medium-low heat. Add onion and cook for 5 minutes or until soft. Add the wine, prosciutto, peas and pasta and lightly toss for 1 minute or until pasta is heated through. Arrange the contents of the pan with its juices in a single layer over a large serving platter.

