

## Grocery and equipment list:

# Ricotta gnudi, roasted broccoli and cauliflower, and shortbread with chocolate bar topping

### RICOTTA GNUDI – Serves 3-4

#### Fridge:

475-gram container 10% M.F. ricotta  
1 large egg  
1/2 cup grated parmesan cheese (plus more for serving)

#### Pantry:

2-3 cups marinara sauce  
All-purpose flour  
Freshly ground black pepper  
Sea salt

#### Equipment:

Cutting board  
Knife  
Large bowl  
Large pan  
Large pasta pot  
Measuring cups and spoons  
Medium sized baking sheet  
Parchment paper  
Rubber spatula or wooden spoon  
Slotted spoon





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### ROASTED BROCCOLI AND CAULIFLOWER – Serves 4

#### Fridge:

1 bunch broccoli  
Grated parmesan cheese  
1/2 head cauliflower

#### Pantry:

1 bulb garlic  
Extra virgin olive oil  
Freshly ground black pepper  
Kosher salt

#### Equipment:

Cutting board  
Knife  
Large baking sheet  
Large bowl  
Measuring cups and spoons  
Oven mitts  
Parchment paper  
Trivet

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### SHORTBREAD WITH CHOCOLATE BAR TOPPING – Makes 24-35 cookies

#### Fridge:

1 cup unsalted butter (2 sticks)

#### Pantry:

150-gram chocolate bar plain or with nuts  
(Toblerone, Ritter's Sport, Lindt etc.)

All-purpose flour

Cornstarch

Icing sugar

White rice flour



#### Equipment:

Cooling rack

Knife

Oven

Oven mitts

Parchment paper

Plastic wrap

Stand up mixer or hand mixer with a bowl

Trivet

