

Garrett's Lemon Ricotta Dumplings

Dumplings

Ingredients

- 2 cups whole milk ricotta
- $\frac{3}{4}$ cup all-purpose flour (plus potentially a little more depending on how wet the ricotta is)
- 2 large eggs
- kosher salt and fresh ground black pepper to taste
- zest of 2 lemons
- 4 tbs fresh lemon juice (and maybe more juice depending on how tangy you want them)

Directions

Bring a large pot of generously salted water to a boil. Mix all ingredients together, taste, and adjust seasonings. Let sit for 15-20 minutes so the flour can fully hydrate—the batter should be slightly gluey, like a thick banana bread.

Working in batches of 10 to 15, spoon tablespoon-sized dollops of ricotta mixture into the boiling water (I just use a regular small soup spoon and push the mixture off the spoon into the pot with my finger.)

Once dumplings float to the surface, let cook for about 3-5 more minutes and test for doneness, then remove from water and set aside (I use a spider or slotted spoon to pull them out. To test for doneness, cut one in half. If it's the same color and texture throughout, it's done!)

Toss in shallot vinaigrette.

Shallot Vinaigrette

Ingredients

- 1 large shallot, minced
- $\frac{1}{2}$ cup olive oil
- $\frac{1}{4}$ cup rice wine vinegar
- juice of half a lemon
- kosher salt and black pepper
- 1 tsp dried oregano
- 1-2 tbs mayonnaise
- 1-2 tbs Dijon mustard
- 2 tbs fresh dill, finely chopped

Directions

Combine all ingredients in a large mason jar or bowl. If in a mason jar, cover and shake until emulsified. If in a bowl, whisk until emulsified.

The dumplings are great on their own, just tossed in dressing, or served over grilled vegetables or salad of shaved carrots, cucumbers, and snap peas.