RICOTTA GNOCCHI

Ingredients:
- 2 cups of fresh Ricotta
- 2 large cold eggs, lightly beaten
- 1 tablespoon of butter, melted
- A dash of ground nutmeg
- ¼ cup of grated parmigiano-reggiano, lightly packed
- ¼ teaspoon of salt
- Flour for the board

Method:
- Put all the ingredients, except the parmesan, into a bowl and whisk, making sure not to overdo it.
- Stop when the ingredients form a ball and have not become too sticky.
- Sit and leave for ten minutes.
- Put flour on the board, roll dough out so it is in a thin log. Shape it into balls. Put into a pot of boiling water until they float.

Make the sauce.
- Cut the pre-baked pumpkin into cubes. Heat a pan until the oil is burning hot, add the pumpkin, sage, prosciutto and pine nuts.
- Pull out when the gnocchi is covered in the mixture.
- Add parmesan and balsamic reduction to finish