

# RACHIELE/TUCCI FAMILY RECIPE

## PALLINE DI RICOTTA

### Ricotta Balls

(Makes 6 Servings)

1 cup ricotta cheese (about ½ pound)

1 cup plain dried bread crumbs

1 large egg, lightly beaten

Kosher salt and freshly ground black pepper

1 tablespoon finely chopped fresh parsley

1 tablespoon butter, cut into thirds

Mix together the cheese, egg, parsley, bread crumbs, and salt and pepper to taste to form a soft dough that holds together, adding a small amount of additional bread crumbs if necessary. Set aside.

Grease a large sauté pan with one piece of the butter. Fill the sauté pan with water to a depth of 1 ½ inches. Add the remaining butter and bring to a simmer.

Scoop out tablespoons of the dough and shape into compact balls. Add the balls to the simmering water and cook to warm through, about 3 minutes. Remove from the water with a slotted spoon and serve immediately.

*This was a meal that I didn't appreciate until I was older.*