

# CLEO COYLE'S PASSEOVER RAVIOLI

*aka Gnudi "Naked" Ravioli*

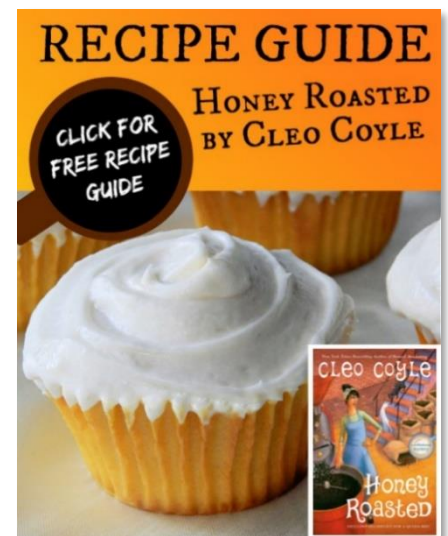
Text and photos copyright © by Alice Alfonsi who writes [The Coffeehouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini

Malfatti are little dumplings in Italian cuisine. They're also known as "gnudi" because they look and taste like "naked" ravioli (ravioli filling without the pasta covering). Because my usual recipe for malfatti uses breadcrumbs, I was able to turn it into a Passover dish quite easily. To my happy surprise, I found the **matzo meal** worked **even better** than breadcrumbs. It gives the malfatti great structure, helping the dumplings to stay together while cooking. Malfatti are also a great deal of fun to form, and I'll show you how to do this using a simple **wine glass**. (See my video [here](#).) You can make them taste like cheese ravioli filling or spinach and cheese. (I share both variations.) May you eat (and read) with joy! ~ **Cleo**

*Makes about 16 pieces – 4 servings of 4 each*

## Ingredients

- 2 large eggs
- 2 tablespoons olive oil
- 1 teaspoon kosher salt (*or 1/2 teaspoon table salt*)
- 1/4 teaspoon ground white pepper
- 2 teaspoons dried Italian seasoning mix  
(*\*or your own mix of herbs, see my end note*)
- 1 cup whole milk ricotta (*pour off any visible liquid*)
- 1/3 cup grated Pecorino Romano (or Parmesan or aged Asiago)
- 1/2 cup matzo meal + about 1/2 cup more for finishing
- (optional) A few cloves of garlic & more salt to flavor the boiling water



Free Recipe Guide to  
Cleo's new culinary mystery  
**Honey Roasted:**  
[click here.](#)

**Variation:** For *Spinach Malfatti*, see my notes at the end of this recipe.

**Step 1 – Make the dough:** In a mixing bowl, whisk eggs well. Add oil, salt, white pepper, and Italian seasoning mix. Add the ricotta and whisk vigorously until the mixture is completely smooth (no lumps!). Stir in the grated hard cheese. *(If creating the spinach or kale version, shown on pg. 3, add the pureed spinach onion and garlic mixture now.)* Finally, stir in the 1/2 cup of matzo meal.



**Step 2 – Chill the dough:** Cover the bowl with plastic and chill for at least 30 minutes. Do not skip this step. Chilling the dough makes it easier to work with and gives the matzo meal time to absorb the liquid in the dough.

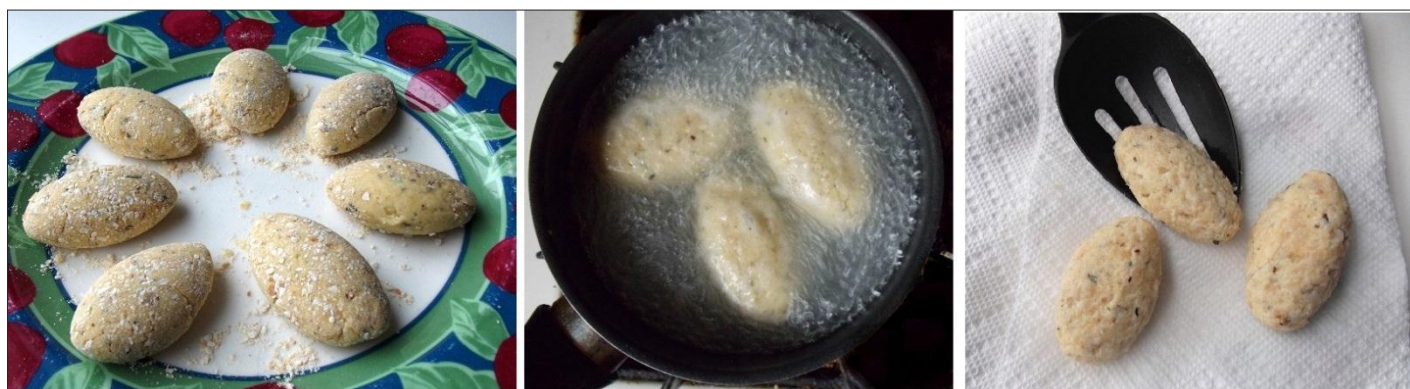
**Step 3 – Form the naked ravioli:** Watch my video by [clicking here](#) to see these steps. First drop 1 heaping tablespoon of dough into a bowl of matzo meal and lightly coat. Now drop that dough ball into a large wine glass. Hold the glass by the stem and spin it vigorously in your hand as if you were swirling wine. Spin it in a circular motion first and then side to side. The dough ball will knock against the sides of the glass, forming a smooth elongated oval, like a little football. Gently slide the finished dumpling onto a plate. Repeat with a new lump of dough.



**FREEZE (or not):** If you have time, and for the very best results, freeze the dumplings before cooking. Otherwise, move to the next step and cook without freezing.

**Step 4 – To cook:** Fill a deep pan with water, add a generous sprinkling of kosher salt and a few cloves of garlic. Bring the water to a rolling boil. Gently add the malfatti to the water. Do not crowd, be sure the dumplings have room to expand while cooking. Boil for 12 to 15 minutes. Use a slotted spoon to carefully remove. Place them on plates covered with paper towels to remove excess water.

**Step 5 – Cool:** Allow the hot malfatti to cool to room temperature. As they cool, the texture changes, becoming more dense. To serve, move gently to plates, cover with well-heated marinara sauce, sprinkle with grated Pecorino, Parmesan, or aged Asiago cheese and...eat with joy!





**\*NOTE ON HERBS:** In the recipe, I suggest using an Italian seasonings mix to save time, but you can certainly create your own combo of dried or fresh herbs. I suggest oregano, rosemary, parsley, and basil, perhaps some garlic and/or onion powder. The final mix is to your own taste.

**\*\*NOTE ON SAUCE:** If you're not a fan of red sauce to finish the malfatti, try a cream sauce, or simply sauté slices of garlic in butter and olive oil. Throw in some chopped basil and thyme and pour the buttery herb sauce over the malfatti. It's absolutely delightful!

## How to Make Spinach (or Kale) Malfatti

This is a delicious and highly nutritious variation. To make it, simply dice up **1 very large onion** (3 cups roughly chopped) and **4 cloves of garlic**. Warm a bit of **olive oil** in a skillet and cook down the onions and garlic. After the onions have caramelized into a light brown color, add **2 cups of chopped frozen spinach (or kale)**.



Stir and cook spinach and onion mixture for another 10 minutes.

You're watching for steam to rise from the spinach, which means the liquid is evaporating. That's your goal here--to dry out the spinach. Transfer the mixture to a food processor and puree. This pureed spinach-onion-garlic mix should measure about 1 cup packed. If it's more than that, do not use the extra. Use only 1 cup packed of the veggie mixture. Pop the mixture into the fridge or freezer to cool it quickly to room temperature and add where indicated in Step 1 of the recipe. Then proceed as directed and...



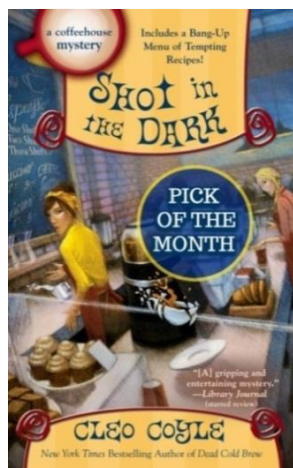
*Eat with joy! ~ Cleo*



[Brewed Awakening](#)

5 Best of Year Lists!

Free Recipe Guide [here](#).



[Shot in the Dark](#)

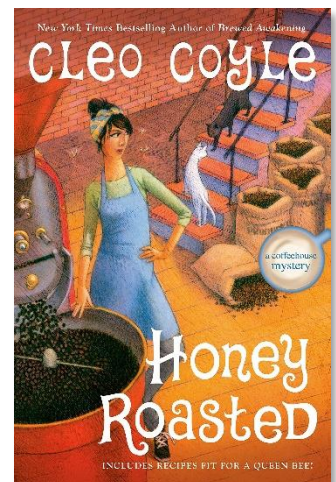
\*Starred Review –Library Journal

Free Recipe Guide [here](#).

The [Coffeehouse Mysteries](#) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes.

To learn more and see more recipes, visit Cleo Coyle's online coffeehouse at [www.CoffeehouseMystery.com](http://www.CoffeehouseMystery.com)

And her recipe blog at [www.CleoCoyleRecipes.com](http://www.CleoCoyleRecipes.com)



**New!** > [Honey Roasted](#)

"A honey of a tale" ~ Kirkus

Free Recipe Guide [here](#).