

THE WAY THE COOKIE CRUMBLES



Sweet Potato Mezzalune with Turkey Sausage Ricotta Filling (mezzalune inspiration from John Besh; gnocchi from Gourmet via epicurious; filling from Lidia Bastianich)

Makes about 50 appetizer-sized dumplings

Dough:

1¼ pounds russet potatoes
1 (¾-pound) sweet potato
1 large egg
1 teaspoon salt
½ teaspoon pepper
½ teaspoon grated nutmeg
1½ to 2 cups (7.2 to 9.6 ounces) all-purpose flour, plus more for dusting
⅓ cup (0.67 ounce) grated parmesan cheese

Filling:

12 ounces turkey sausage
1 cup ricotta
¼ cup (½ ounce) grated parmesan
¼ cup minced parsley

4 tablespoons butter
additional minced parsley for garnish

1. Heat the oven to 400°F with rack in middle. Pierce the russet and sweet potatoes in several places with a fork. Arrange on a rimmed baking sheet and bake, turning once, until no resistance is met when pierced with a fork or skewer. Cool the potatoes slightly, then peel and force through a ricer or the fine holes of a food mill into a large bowl. Spread the potatoes over the surface and up the sides of the bowl to allow steam to evaporate. Cool potatoes completely, stirring once or twice to release more steam.

2. Push the potatoes to the sides of the bowl, forming a well in the center. In the well, beat together the egg, salt, pepper, and nutmeg. Stir the egg mixture into the potatoes. Add 1½ cups of flour and ⅓ cup parmesan to the potatoes, kneading to evenly incorporate. Add additional flour as necessary, until the mixture forms a smooth but slightly sticky dough.

3. In a large mixing bowl, combine the sausage, ricotta, ¼ cup parmesan, and parsley.

4. Divide the dough in half. On a well-floured surface, roll half of the dough to 1/16- to 1/8-inch thickness (a millimeter or two), flouring the top of and below the dough as necessary. Use a 2½-inch round cutter to cut as many circles as possible. Scoop a scant 1 tablespoon of filling into the center of each round. Working one at a time, pick up a round, gently pull two opposite sides of the circle, then fold the stretched ends of the dough over the filling, pinching the edges to seal. Transfer to a floured tray or baking sheet. Repeat with the remaining cut rounds. Before re-rolling the scraps, roll, cut, fill, and seal the other half of the dough. Re-roll the scraps as necessary to use up the remaining filling.

5. Bring a large pot of salted water to a boil. Reduce the heat to medium-high, add one-quarter of the mezzalune, and cook until they begin to float, about 2 minutes. Transfer the mezzalune to a tray or damp dishtowel. Repeat with the remaining mezzalune. At this point, the mezzalune can be covered and chilled for several hours before finishing.

6. In a large nonstick skillet over medium-high heat, melt 2 tablespoons of the butter. Transfer half of the mezzalune to the skillet. Cook, flipping occasionally, until browned and crisp on both sides, about 5 minutes. Repeat with the remaining mezzalune. Serve immediately, topping with the remaining parsley.