

# Gnocchi al pomodoro e salsiccia (tomato and sausage) |

**Recipe for 4 portions**

## **Description**

Comfort food at its best!

## **Note**

Instead of Parmesan, you could also use Grana Padano or even Pecorino.

## **Ingredients**

### Gnocchi

- 200 Gr Flour
- 220 Gr Ricotta
- 3 Unit(s) Eggs yolk
- 20 Gr Grated parmesan
- 1 Pinch(es) Salt

### Sauce

- 250 Ml Diced tomatoes
- 4 Sprig(s) Basil
- 3 Clove(s) Garlic
- 1 Pinch(es) Chili flakes
- 300 Gr Italian sausage
- 125 Ml White wine
- 150 Gr Onion

### Last touch

- 4 Dash(es) Olive oil
- 12 Chips Parmesan

## **Preparation**

- Preparation time **60 mins**

### Prep

Tear off the basil leaves, leave the tips of the stems for the last touch.

Finely slice the leaves.

Finely chop the onion.

Finely chop the garlic, grate the parmesan.

Roughly crush the tomatoes by hand or a potato masher.

Remove the meat from the casing.

### Gnocchi

In a bowl, mix the ricotta, the egg yolks, the grated parmesan and the salt. Add the flour and stir with a spoon until you get a rough dough.

Transfer onto the table and knead with your hands for 5 min.

Wrap the dough in cling film and leave to rest for 30 minutes.

Cut off a piece of dough and roll it with your hand to get a 1 cm diameter sausage shape.

Flour your knife and cut little bits of dough of about 0.5cm length.

Mix the gnocchi with a little bit of flour so they don't stick together.

### Sauce

Crumble the ground meat into a cold pan. Put over medium-high heat so that the meat can render its fat.

Once the meat is colored, add the onion and sweat it. Add the garlic and lightly brown it, add the chili pepper if you wish. Deglaze with the white wine and reduce.

Pour in the crushed tomatoes, add the basil.

Bring to a boil and reduce over low heat.

Check the seasoning.

### Cooking the gnocchi

Bring a large pot of salted water to a boil and toss in the gnocchi.

They'll tell you when they're cooked as they will float at the surface.

With a skimmer, move the gnocchi into the tomato sauce.

Give them a good 2 minutes in the sauce to coat them all and thicken the sauce.

### Last touch

Serve in a shallow plate a good portion of gnocchi, place some leftover basil leaves here and there and finish with a drizzle of olive oil, chopped basil and some parmesan shaving.

**Bon appétit!**