

Gnocchi al Pomodoro |

Recipe for 12 tapas



Description

Comfort food at its best!

Note

There is a tomato sauce that will always work whatever the pasta shape.

Ingredients

Gnocchi

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

Tomato sauce

- 1 Unit(s) Can of crushed plum tomatoes (28 oz)
- 4 Sprig(s) Basil
- 4 Clove(s) Garlic
- 1 Pinch(es) Chili flakes

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 chop the garlic, grate the parmesan.

Roughly crush the tomatoes by hand or a potato masher.

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 th 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 lenght.

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

Tomato sauce

In a little olive oil, on a medium heat, sweat the garlic, you want it lightly golden, if desired add now some chilli flakes.

Pour in the crushed tomatoes and add the basil leaves.

Season with salt and pepper, leave to simmer on a low heat to reduce.

Cooking the gnocchi

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

They'll tell you where 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 and some parmesan shaving.

Bon appétit!