

Homemade gnocchi, Puttanesca sauce |

Recipe for 4 servings

Description

Two generous recipes inspired by Italian culture. Naples, Milan, and Rome take center stage.

Note

The cooking of the gnocchi will also depend on the consistency of your dough, to ensure a good cooking, there is nothing like tasting.

Ingredients

Sauce

- 500 Ml Diced tomatoes
- 25 Gr Anchovy fillet
- 1 Small Onion
- 20 Gr Pitted black olives
- 10 Gr Capers
- 4 Clove(s) Chopped garlic
- 5 Sprig(s) Flat parsley
- 2 Sprig(s) Fresh oregano

Gnocchi

- 225 Gr Flour
- 115 Gr Ricotta
- 1 Unit(s) Egg
- 5 Gr Salt

Toppings

- 4 Tbsp Grated parmesan

Preparation

- Preparation time **35 mins**
- Preheat your **Oven** at **400 F°**
- Resting time **60 mins**

Gnocchi

Mix all the ingredients in a blender.

Mix the dough with your hands and a bit of flour. Wrap with saran wrap and put aside in the fridge for 2 hours.

Remove from fridge, split the dough in several pieces and roll each one to form a long roll.

Cut each roll in slices 1 cm thick, flour them and put aside in a baking tray.

Cook in a large volume of salted water for 5 to 8 minutes and serve.

Sauce

In a medium saucepan, heat the olive oil, add the garlic, anchovies, and capers, and sauté well.

Add the chopped tomatoes with a dash of water and boil covered on high heat for about 5 minutes.

Lower the heat, add the chopped fresh parsley, chopped oregano, and sliced olives, taste, adjust the

seasoning if necessary, and serve over the gnocchi with Parmesan cheese.

Bon appétit!