

# 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!**