

Homemade Gnocchi Alla Sorrentina:

1pm 06/06/2020

Ingredients:

Serving for 4pp

For the sauce:

500g tomato passata

½ chopped onion

Salt as needed

10 basil leaves

1tbsp of tomato paste

2tbsp olive oil

150g mozzarella (turn into small chunks) or grated.

For the gnocchi:

800gr of potatoes

1 egg yolk

250gr plain flour

Pinch of salt

For dressing:

Black pepper and parmesan cheese

Method:

1. Start to boil the potatoes whole, skin on until cooked through. This should take 30 min. Drain then transfer to a big bowl and let them to cool down for a few min, then peel the skins and smash them straightaway. Let them cool completely.

2. To make the tomato sauce, place the oil and the onion in a saucepan, set over a medium heat. Add the passata and 50ml water, cover and cook for 30 min. Stirring often.

3. To make gnocchi, place the flour on a work surface, add the potatoes into the flour. Make a well and add the egg yolk and a pinch of salt. Mix everything for 3-4min until smooth and dry. Dust the work surface with a little more flour and start to make gnocchi straightaway.

Take a piece of dough and roll it out into long cylinder, about the thickness of your thumb. Cut each length into segments, then press each one onto a gnocchi board of fork to give them a ridged texture.

Reserve on a flour-lined tray so, they don't stick together .

4. Bring a large pot of salted water to a boil and add the gnocchi. Cook until they float on the surface, this should take 2 min.

5. Drain them and place into the tomato sauce, stir for 1 min, then add the mozzarella, black pepper and parmesan .