

How to make

Gnocchi

pomodoro e basilico

Serves 6-8

Ingredients:

- 750g of red skin potatoes
- 1 egg
- 150g of 00 flour (plain flour)
- A pinch of salt and pepper

You'll also need:

- 1 large saucepan
- 1 passatutto (Moulin), sieve or potato masher

Tomato sauce:

- 1 tbsp of olive oil
- 1/2 clove of chopped garlic
- 2 chopped onions
- 2 peeled and chopped tomatoes (also from a tin or tomato passata)
- A pinch of salt and pepper
- 4 basil leaves

Preparation:

Prepare and cook in 45-60 minutes

1. Place the unpeeled potatoes into a large saucepan and add enough water to cover them. Bring to the boil. Don't put the potatoes into the pan once the water is boiling as this will cause the skins to split and make the potatoes soggy. When the potatoes are tender (after approx. 20 minutes) turn off the heat and tip them into a colander to drain. Peel away the skins and then leave them to cool.

Pass the boiled potatoes through a passatutto. This method is recommended as air will get trapped in the potatoes making for a lighter gnocchi. Alternatively, use a masher, sieve or even a fork to squash them. If using a fork make sure the potatoes are still hot.

2. Turn the potatoes onto a work surface or kitchen counter. Crack the egg and add to the potatoes along with 2 generous pinches of salt and a pinch of pepper. Then add 2 handfuls of the 00 flour and knead until it is absorbed. After a minute or two it will start forming into a dough. When it reaches a pliable consistency it is ready.
3. Sprinkle the work surface with flour and then slice a fist size piece from the dough ball. Roll this into a 2-3cm thick length and use a knife to cut this into 2cm pieces. Repeat until you have used all the dough.
4. Gently roll each piece against a fork in order to give the gnocchi some texture. This will help them to absorb the sauce.
5. Now prepare the tomato sauce. Heat the olive oil with the chopped garlic and onions and fry gently for 2 minutes. Add the peeled and chopped tomatoes (or the tin or tomato passata) and season with salt and pepper. Simmer for about 10 minutes and then remove from the heat.
6. Fill a large pan with water, add salt then place over a high heat and bring to the boil. Plunge the gnocchi into the boiling water, give them a little stir and leave to cook until they come to the surface (about half a minute).
7. Once all the gnocchi have bobbed to the surface scoop them out with a sieve, shake off the water and transfer them to the pan with the tomato sauce. Stir the gnocchi into the warm sauce, add the basil and then grate some parmesan cheese on top. Enjoy.

