

Gnocchi Alla Sorrentina



Recipe By Jaxters

Ref: 782

Heading: Pasta

Cuisine: Italian

Food Type: Vegetarian

No of Portions: 4

Ingredients & Prep

300 g Buffalo Mozzarella cut into chunks

100 g Pecorino or parmesan grated

Gnocchi

700 g King Edward Potatoes baked

150 g Flour

2 Egg yolks

1/2 tsp Salt

1/2 tsp Ground white pepper

Tomato Sauce

600 ml Tomato passata

2 Garlic cloves crushed & chopped

2 tbsp Fresh basil finely chopped

3 tbsp Olive oil

1/2 tsp Salt

1/2 tsp Freshly ground black pepper

Method

Step 1 - In the oven bake the potatoes in there skins at 180°C for 1 hour 15 mins, remove set aside & allow to go cold.

Step 2 - Scoop out potato flesh with a spoon into a bowl, add flour, yolk, salt & pepper & mix well, cover & set aside.

Step 3 - Make the sauce by placing oil & garlic in a sauce pan, heat on med & fry off for 1 min or until just coloured, add passata bring to a simmer add salt & pepper, take off the heat & add in the basil stir in then set aside.

Step 4 - Pre-heat oven to 180°C fan.

Step 5 - Make the gnocchi, flour a worktop then roll our potato mixture into cylinders about 2cm in diameter, then cut in 2cm pieces, next use a fork prongs & press indentations into each one.

Step 6 - Place a saucepan with salted boiling water on the hob & cook the gnocchi until they float, scoop out with slotted spoon, you may need to do in batches, then set aside apart to cool.

Step 7 - Next mix the sauce with the gnocchi to coat, then place mixture into a baking dish with mozzarella chunks added in with the tomato coated gnocchi tip any remaining sauce over the top, then sprinkle over cheese & bake for 20 min or so until light golden brown on top, then serve.

Suggestion & Tips

You could add some chilli flakes to the tomato sauce. Have with a salad. You can use ready made Gnocchi.