Basil gnocchi

Basil gnocchi with tomato-ricotta sauce

Easy 4 Servings 90 min.



This recipe is worth trying out just for the colour of the gnocchi. And when the gnocchi is mixed with the tomato sauce – and the tangy parmesan – it's a real treat. Delicious.

Ingredients

1 egg (medium)

75 g parmigiano reggiano (piece)

125 g Ricotta

125 g whipping cream

2 tbsp. butter

250 g flour

1 package ORO di Parma strained tomatoes (400 g)

1 tbsp. ORO di Parma tomato paste, triple concentration

1 onion

1 garlic clove

800 g floury potatoes

2 pots basil

3 tbsp. “extra vergine” olive oil

Salt and pepper from the mill, sugar

Step 1: The preparation

Boil the potatoes in salted water for 20 minutes and then press them through a potato ricer. You can put the mixture aside for the time being. Next, cut the onion into small cubes and chop the garlic and basil.

Step 2: The tomato ricotta sauce

For the sauce, sauté onions and garlic in olive oil. Deglaze with strained tomatoes and cream and stir in the ricotta and tomato paste. Season to taste with salt, pepper and sugar - and your tomato ricotta sauce is ready!

Step 3: The basil gnocchi dough

For the basil gnocchi dough, mix the finely chopped basil with olive oil. Now add the basil puree and the Parmesan cheese to the prepared potato mixture. Then you just have to add flour, salt and egg and knead everything vigorously.

Step 4: The final

Shape the basil gnocchi dough into oblong rolls and cut into pieces about 1.5 cm long. Roll the dough pieces over a fork for the characteristic fluting of the gnocchi. Now you can start: Heat salted water in a pot and cook the delicious basil gnocchi in it for 4-5 minutes. Then fry the cooked gnocchi in butter for 2-3 minutes, turning them. Serve with the tomato ricotta sauce and enjoy. Bellissimo!

Used products:





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