

ricotta gnocchi

Ingredients:

340g (12 oz) fresh full-fat ricotta
2 eggs
 $\frac{3}{4}$ cup plain flour
 $\frac{1}{3}$ cup finely grated parmesan
1 large or 2 regular cans chopped tomatoes
2-3 cloves of garlic cloves, minced
1 tablespoon tomato paste, optional
chopped fresh parsley
grated parmesan

Method:

To make the gnocchi, combine the ricotta with the eggs, the flour and the grated parmesan. I find a pastry cutter works well, otherwise use a fork. When the mixture is well combined, flour a work surface and roll the mixture into sausage shapes before cutting into shorter lengths to make the gnocchi. Lay the gnocchi out on a plate and keep them in the fridge until ready to cook.

To make the sauce (sugo), empty the chopped tomatoes into a saucepan and add a generous pour of olive oil and the garlic. If the tomatoes look a little watery you can also add a tablespoon of tomato paste. Bring to a simmer and cook for at least 20 minutes. Season to taste and if the tomatoes are not sweet enough add a little sugar.

To serve, bring a large pot of salted water to boil. When it's boiling, carefully drop the gnocchi in. They will be cooked when they float to the top. Drain the gnocchi then mix through the sauce. Serve garnished with chopped fresh parsley and grated parmesan.

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