



RICOTTA GNOCCHI WITH MELTED CHERRY TOMATO SAUCE

MISE EN PLACE

- Grate the parmesan cheese.
 - Prepare a large pot of water, for cooking the gnocchi, and a slotted spoon or sieve for draining them.
-

RICOTTA GNOCCHI *(serves 4)*

Recipe by KATHRYN JOEL

500g (1/2 litre container) ricotta cheese (we use Franco's)

Generous 1/3 cup grated Parmesan cheese

130 g (1 cup) "00" flour, or substitute all-purpose, plus extra for rolling out

1 clove garlic, crushed

zest of 1 lemon

3 egg yolks

salt, black pepper and freshly grated nutmeg

Melted Cherry Tomato Sauce, to serve (recipe follows)

Grated Parmesan, to finish

- Combine the ricotta, parmesan, garlic, lemon zest and egg yolks and season to taste with salt, pepper and grated nutmeg.
- Gently mix in the flour, just until combined, and adjust the seasoning if necessary.
- Divide the dough into 2 or 3 balls, compacting them with your hands.
- Generously flour your work surface and your hands, then using your hands gently roll the balls of dough into cylinders about 1 inch in diameter.
- Gently flatten the cylinders with your hands.
- Cut on the diagonal into gnocchi, making sure they are all a similar size.

- Roll each gnocchi gently in flour on your work surface, then place them on a tray lined with parchment paper and chill until ready to cook*.
- To cook, bring a large pot of water to the boil, adding a generous amount of salt.
- Cook the gnocchi in the boiling water just until they rise to the surface, then allow them to cook without returning to the boil for another minute or so.
- Use a slotted spoon or a spider to remove and drain the cooked gnocchi and add them to your sauce (your sauce should be warmed and ready to serve).
- Turn the gnocchi in the sauce then serve finished with freshly grated Parmesan.

* You can freeze the gnocchi on the parchment lined trays. Once they are frozen solid, transfer to a ziplock bag or a freezer proof container. Cook from frozen.

MELTED CHERRY TOMATO SAUCE *(serves 4)*

Recipe by KATHRYN JOEL

*1 large package or large bag of cherry tomatoes, 600-700g, halved lengthways
extra-virgin olive oil, or as needed
handful of fresh basil leaves, torn if large
sea salt and black pepper, to taste
grated parmesan cheese, to serve*

- In a wide sauté pan, heat enough olive oil to generously cover the base of the pan then add the prepared cherry tomatoes. Season with salt.
- Turn the heat to medium high and cook the tomatoes, tossing or shaking the pan so that you emulsify the olive oil with the tomato juices as they cook.
- Continue to cook until the tomatoes have wilted, then turn down the heat and adjust the seasoning with salt and black pepper.
- Gently stir in the basil leaves, just before serving.

EQUIPMENT

Large mixing bowl

Microplane, or box grater

Metal bench scraper (recommended but not essential)

Sheet pan(s) lined with parchment paper

Large pot for cooking gnocchi

Large slotted spoon, spider, or a sieve, for draining gnocchi

A wide sauté pan for sauce

WINE PAIRING SUGGESTIONS

By Kim Theoret

- Crisp Italian white wines like Soave, or Soave Classico from the Veneto or Pecorino d'Abruzzo, are some refreshing whites to consider.
- Red wines such as a lighter bodied Chianti, a Dolcetto d'Alba, even a mature Barbera d'Asti would be suited to this dish.