

Gnocchi in A Roasted Cherry Tomato Sauce

Ingredients

- 2 large Idaho potatoes
- ½ cup ricotta cheese
- Sea salt and freshly ground white pepper
- ¾ cup plain flour
- 1 free-range egg, beaten
- 2 tbsp chopped thyme leaves
- butter
- olive oil
- cherry tomato sauce (recipe follows)
- shaved parmesan
- basil leaves for garnish

Gnocchi

Preheat the oven to 390. Bake the potatoes in their skins for 1-1¼ hours until tender, then remove the flesh and mash until smooth. Mix in the ricotta, a pinch of salt and white pepper, and the flour. Make a well in the middle, add the beaten egg and combine the mixture with floured hands. Work in the thyme leaves until a smooth dough has formed. (Be careful not to overwork it.)

Cut the dough in half or smaller and shape each piece into a long cigar, about ½” thick. Using a floured pastry knife or cutter cut each length into 1” pieces to make the gnocchi. Then gently make a dent in each one - it will allow the gnocchi to hold more sauce.

Add the gnocchi to a large pan of salted boiling water, tilting it from side to side briefly to stop them sticking together. Simmer for 1½-2 minutes, until they start to float. Drain and leave the gnocchi to dry.

Sauté gnocchi after making sauce.

Roasted Cherry Tomato Sauce

- 1 1/2 pounds cherry tomatoes
- 6 tbsp olive oil
- Kosher salt and fresh ground pepper
- 1 shallot, diced
- 1/2 tsp red pepper flakes
- 1 - 2 cloves garlic, chopped

- 1 cup white wine
- 1/2 cup tomato juice
- 2 tbsp butter
- 2 tablespoons chopped fresh parsley
- 8 fresh basil leaves, chopped

Preheat the broiler to high.

Put the tomatoes on a baking sheet and drizzle with 3 tbsp olive oil. Season with salt and pepper and shake the baking sheet so the tomatoes roll around and get covered with oil. Place under the broiler until lightly charred and softened, 10 to 12 minutes.

While the tomatoes are roasting, heat a large skillet over medium heat. Add the remaining 3 tablespoons olive oil and the onions, season with salt and pepper and cook until translucent and softened, about 5 minutes. Add the red pepper flakes and garlic and cook for another minute. Stir in the roasted tomatoes and their juice, the white wine and tomato juice and let simmer for 2 minutes. Cover and cook on low until the tomatoes break down slightly and the flavors meld, 8 to 10 minutes. Stir in the butter. Add the parsley and basil and cook for another minute. Taste and adjust the seasoning if necessary. Keep warm.

To Finish

Heat a frying pan over a medium-high heat and add a little olive oil and butter. Add the gnocchi to the pan with a pinch of salt and black pepper and sauté for 1-2 minutes on each side until colored.

Plating: Place some sauce in the bottom of a dish. Top with gnocchi then coat with lots more sauce and plenty of the tomatoes. Add shaved Parmesan cheese. Garnish with basil leaves.