

Home made Ricotta Gnocchi with grandma's tomato sauce - Virtual Workshop Version

Recipe for 2

Description

A classic recipe for the monumental Gnocchi.

Note

You can either blanch your gnocchis, in some simmering salted water until they float. Or you can sear them in some butter until golden brown.

Ingredients

Gnocchi

- 7 Tbsp Flour
- 7.50 Tbsp Ricotta
- 1.50 Unit(s) Egg yolk
- 2 Tsp Grated parmesan
- 1 Pinch(es) 3 peppers

- Salt and pepper

Tomato Sauce

- 0.50 Can(s) Can of crushed plum tomatoes (28 oz)
- 0.50 Unit(s) Yellow onion
- 2 Clove(s) Garlic
- 0.25 Cup(s) Olive oil
- 0.25 Cup(s) White wine
- 3 Tbsp Dried Oregano
- 1 Tbsp Sugar

- Salt and pepper

Preparation

- Preparation time **45.00 mins**
- Resting time **30 mins**

To prepare before class

Make sure all of your ingredients are measured and out, ready for the class.

Material

1 cooking pot for the tomato sauce, 1 wooden spoon, 1 cutting board, 1 chef knife, 1 small mixing bowl, plastic wrap.

Gnocchi

In a bowl, mix the ricotta, the egg yolks, the grated parmesan and the salt. Add the flour and stir with a spoon until you get a rough dough.

Transfer onto the table and knead with your hands for 5 min.

Wrap the dough in cling film and leave to rest for 30 minutes.

Cut off a piece of dough and roll it with your hand to get a 1 cm diameter sausage shape.

Flour your knife and cut little bits of dough of about 0.5cm length.

Mix the gnocchi with a little bit of flour so they don't stick together.

Tomato sauce

Chisel your onion et chop the garlic. Heat up your small cooking pot and put your olive oil. Add the onion and cook in on medium heat until slightly coloured. Then, add the garlic and cook it for 45 seconds, deglaze with the white wine and reduce it for 2 minutes. Add your tomatoes and cook them for 20 minutes. Finally add your sugar and oregano, salt and pepper. Taste and rectify the seasoning.

Finishing touches

Serve your Gnocchi in a bowl with your tomato sauce.

Enjoy !

Bon appétit!