



Homemade ricotta gnocchi in a tomato basil sauce

25'
Hands on

30 minutes'
Hands off

5'
Cook Time

4-6
Portion(s)

2
Difficulty



Method

- Drain the ricotta in a kitchen towel to remove the moisture and place in a **bowl**. Add the egg yolk, grated parmesan, flour and nutmeg. Season with salt and pepper and mix with a spoon.
- Cover the mixture with plastic wrap and allow to rest for at least 30 minutes in the refrigerator.
- Fill a **pot** with water and add salt.
- Dust a working surface with some flour. Place the mixture in a **piping bag**. Pipe long lines of dough over the flour. Use a sharp **knife** to cut the lines of dough into equal pieces. You can also mold the dough into small balls, by hand. They should all be as similar in size as possible.
- As soon as the water comes to a boil, lower the heat so that the water is simmering. Lower the pieces of dough into the water, carefully, with a **slotted spoon**.
- Boil until the gnocchi rise to the surface.
- Remove from pot by using the slotted spoon. Allow to drain before transferring into a **baking pan**. Drizzle with some olive oil.
- Place a **pan** over high heat until it gets very hot.
- **Chop the cherry tomatoes in half**. Add 1 tablespoon of olive oil to the pan (optional). Add the cherry tomatoes. Sauté until slightly golden. Add the garlic whole, along with peel and sauté for 1-2 minutes. Season with salt and pepper.
- Press on the cherry tomatoes with a spoon to mash them and release their juices. Add the butter and remove the garlic.
- Allow the butter to melt and slightly thicken the sauce. Season to taste.
- Add the gnocchi to the pan. Toss with sauce and remove from heat.
- Sprinkle with finely chopped basil.
- **Serve** the gnocchi with grated parmesan and freshly ground pepper.

Ingredients

For the gnocchi

- 250 g ricotta
- 1 egg yolk
- 20-30 g parmesan cheese, ground +extra for serving
- 50 g all-purpose flour
- 1 pinch nutmeg
- salt
- pepper

For the sauce and for serving

- 300 g cherry tomatoes
- 1 tablespoon(s) olive oil, optional
- 2 clove(s) of garlic
- salt
- pepper
- 2-3 tablespoon(s) butter, unsalted
- 1/2 bunch basil, finely chopped

Διατροφικός πίνακας

Nutrition information per portion

303 Calories (kcal)	21.7 Total Fat (g)	11.2 Saturated Fat (g)	9.5 Total Carbs (g)
15%	31%	56%	4%
2.2 Sugars (g)	16.3 Protein (g)	1.0 Fibre (g)	1.3 Sodium (g)
2%	33%	4%	22%