



Ricotta Gnocchi by Vannella

INGREDIENTS

Ricotta Gnocchi

- 260g *Vannella Cheese* Fresh Ricotta
- 10g *Vannella Cheese Mastro*, finely grated
- 1 Free Range Egg
- 170g 00 Flour (or plain flour)
- Additional 60g flour for dusting

Sugo di n'duja

- 4 tbsp Extra Virgin Olive Oil
- 60g N'duja
- 1 Garlic clove
- 1 Red Chili
- 400g Tin Peeled Tomatoes
- 120g *Vannella Cheese Mastro*, finely grated
- Sea Salt, to taste



Serves: 2



Prep Time: 20 min



Cooking Time: 30 min

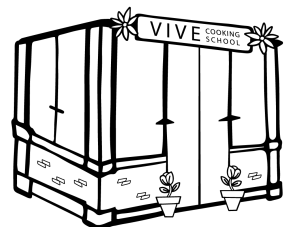
METHOD

1. First prepare the sugo di n'duja. In a saucepan, begin by heating the whole (but smashed) garlic clove and whole red chilli in the olive oil on medium heat.
2. As it heats through and the garlic and chilli begin to infuse their flavour to the oil, add in the n'duja, stirring constantly to break it up.
3. Continue stirring for about a minute to begin melting the n'duja through, then remove the garlic clove and chilli.
4. Add the tin of peeled tomatoes, season with a little pinch of salt and fill the tin about ¼ full of water to rinse out any excess tomato pulp into the saucepan.
5. Use a potato masher or a spoon to break up the tomatoes into a pulp.
6. Reduce the heat to medium-low temperature and cook the sugo for 15 mins uncovered, stirring occasionally.
- 7.
8. Meanwhile, put a pot of water on high to boil and get started on making the ricotta gnocchi.
9. In a mixing bowl, use a wooden spoon to mix the ricotta, very finely grated Mastro and egg until well combined. First, add just half of the flour and mix well.
10. Then, add the remaining flour and mix to a stiff dough. From here on, sparingly use the additional flour you have weighed to get you through all the rolling and dusting of the gnocchi.



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11. Lightly dust the bench with flour, tip out the gnocchi dough onto the floured bench then dust with a little more flour on top.
12. Gently flatten the dough to roughly 2cm thick then use a dough scraper or knife to cut the dough into 2cm wide strips.
13. Dust over the strips of dough with a little more flour and gently roll each strip into long ropes to your desired thickness.
14. Now use the dough scraper or knife to cut the ropes into gnocchi, dusting over the cut gnocchi with whatever remaining flour you have and using the dough scraper or knife to gently pick up the gnocchi to toss and turn them a few times on the bench to coat them well so they don't stick to each other.
15. Once the water is rapidly boiling, carefully move the gnocchi into the water and boil until they rise to the surface. Use a slotted spoon to lift the cooked gnocchi from the boiling water and into the sugo. Add a few splashes of the pasta cooking water and heat through, gently stirring for a minute to marry the gnocchi together with the sugo. Turn off the heat, grate in some Mastro and stir in.
16. Plate up the gnocchi with some additional grated Mastro over the top.
17. Buon Appetito!



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