

COOKING CUISINE

02nd March 2022

Home-made Gnocchi – Pan Baked with Roasted Vegetables

Serves 4

Equipment

- baking sheet or tray
- Large bowl
- Knife
- Chopping board



Ingredients

Gnocchi

- 2 eggs
- 250g ricotta
- 100g grated Parmesan or Grana Padano
- 400g cooked and mashed potatoes
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- 1/4 tsp nutmeg
- 1/4 tsp salt
- Some semolina for dusting finished gnocchi.

Other ingredients

- 1 punnet brussel sprouts (400gr)
- 1 zucchini cut into cubes or half rounds or florets of a small broccoli
- 250gr cherry tomatoes
- 4 streaks of pancetta or smoked bacon cut into thin slices (optional)
- 1 red onion
- 1 tbsp Italian seasoning or dried herbs of choice
- 3 whole garlic cloves crushed
- Salt and freshly ground pepper for seasoning

Directions

Gnocchi

Add the eggs to a large mixing bowl and whisk with a fork, then add the ricotta and whip the mixture until combined.

- 2. Stir in the grated cheese, add the salt.
- 3. Grate some nutmeg into it and add the flour. Combine everything with a wooden spoon.
- 4. Meanwhile, bring a large pot of salted water to boil.
- 5. Lightly flour a work surface and transfer the dough onto the surface. 6. Cut into two or three pieces and gently roll each into a long rope shape. Add flour as needed.
- 7. Cut each length into approx. 1/2 -3/4 inch (1-2cm) pieces.
- 8. Set aside on a floured tea towel or work surface. Alternatively, you can dust the surface with semolina, as this will stop the gnocchi absorbing flour and from getting sticky if left to sit for a while.
- 9. (At this stage, you can freeze the prepared gnocchi for storage by placing them spaced apart on a baking tray or plate lined with baking paper. Freeze for 45min-1 hour, then transfer into a container or zip bag.)

Baking Sheet Gnocchi

- **Preheat Oven to 200°C**
- **Add gnocchi, chopped vegetables , vacon, onion and garlic, drizzle with olive oil and lemon juice, season with Italian herbs, salt and pepper, spread out evenly on a single layer**
- **Bake for 30-35 minutes, turning veg and gnocchi half way through baking time und remove when vegetable are crisp and slightly browned.**

Tips: add melted butter to the drizzle to add creaminess

Add burrata or shredded mozzarella or grated Parmesan or Grana Padana before serving

Prep time: 30 min

Cooking time: 30 min