COOKING CUISINE

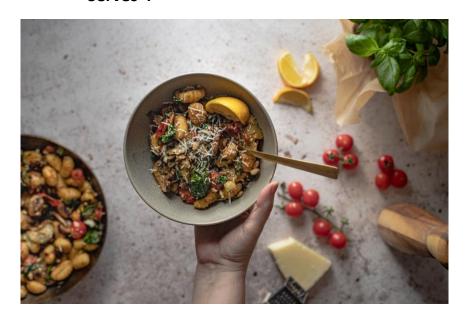
02nd March 2022

Home-made Gnocchi – Pan Baked with Roasted Vegetables

Serves 4

Equipment

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



Ingredients

| Gnocchi | Other ingredients |
|----------|----------------------------------|
| • 2 eggs | 1 punnet brussel sprouts (400gr) |

250g ricotta
1 zucchini cut into cubes or half rounds or florets of a small broccoli

• 100g grated Parmesan or Grana Padano 250gr cherry tomatoes

• 400g cooked and mashed potatoes 4 streaks of pancetta or smoked bacon cut into

thin slices (optional)

400g cooked and mashed potatoes
1 red onion

1/4 tsp nutmeg
1 tbsp Italian seasoning or dried herbs of choice

1/4 tsp salt 3 whole garlic cloves crushed

• Some semolina for dusting finished gnocchi. 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



