Mrs Lasts Group

Potato Gnocchi with Spicy Tomato Sauce

**Season:** All year  
**Type:** Main  
**Difficulty:** Medium  
**Serves:** 6 or 15 tastes  
**Recipe Source:** adapted from Vaucluse Public School SAKG website and taste.com  
**Fresh from the garden:** Potatoes, eggs, tomatoes, garlic, chilli, basil,

### Equipment:
- Chopping Boards  
- Measuring Spoons and Cup  
- Kitchen Scales  
- Bowls  
- 1 large saucepan  
- 1 frypan  
- Colander  
- Grater  
- Wooden Spoon  
- Wooden Skewer  
- Potato Ricer/Masher  
- Forks  
- Paper towel  
- Baking paper

### Ingredients:

#### Gnocchi
- 500g potatoes  
- 120g plain flour (plus a little extra)  
- 1 tsp salt  
- 2 egg yolks

#### Spicy Tomato Sauce
- 2 teaspoons olive oil  
- 1 brown onion, finely chopped  
- 2 garlic clove, crushed  
- 1 small fresh red chilli, finely chopped  
- 2 tablespoons tomato paste  
- 800 grams peeled*, chopped tomatoes  
- 1/4 cup chopped fresh basil  
- Salt & ground black pepper, to taste  
- Parmesan to serve

### What to do:

- Place unpeeled potatoes into a large pot of cold salted water. Bring to the boil and simmer till tender (test with wooden skewer).
- Drain and allow to cool.
- Peel and mash the potatoes until really smooth.
- Fill a large saucepan ¾ full with water and bring to the boil whilst completing the next steps.
- In a large bowl combine mashed potatoes with flour, egg yolks, salt and pepper.
- Knead gently to form a light dough.
- Divide dough and roll each piece into sausage like shapes on a floured surface.
- Cut into two centimetre pieces.
- Gently press a floured fork onto each Gnocchi gem.
- Lay ready gems on to a lined baking tray.
• Set aside whilst you prepare the tomato sauce
• In a saucepan gently sauté the onion, garlic and chilli until soft and fragrant.
• Add the tomato paste and sauté for 1-2 minutes
• Add the peeled tomatoes and simmer until soft and a sauce like consistency
• Depending on the tomatoes, you may need to add some water to the mixture
• Set aside whilst you cook the gnocchi
• Carefully drop Gnocchi into boiling salted water in small batches. When the Gnocchi float to the top they are ready to eat. Remove from water with slotted spoon.
• To serve place Gnocchi in a bowl pour over the tomato sauce
• Scatter with basil and parmesan on top.