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Gnocchi alla Sorrentina

This deliciously simple dish is named for the town of Sorrento on Italy's Amalfi coast. The tomato juice and olive oil form an emulsion which gives the sauce a lovely creamy consistency. Ideally make your own gnocchi, it's really easy and fun (see the recipe on my website)!

Serves 4 as a starter



INGREDIENTS

- ⅓ cup extra virgin olive oil (80ml)
- 1 red onion, finely chopped
- Salt flakes, to taste
- 450g potato gnocchi (1lb)
- 125g baby Roma tomatoes, quartered (4½oz)
- 125g yellow grape tomatoes, halved (4½oz)
- ¼ cup shredded basil leaves (small handful)
- 100g buffalo mozzarella (3½oz), cut into bite-sized pieces
- ½ cup freshly grated parmesan cheese (20g/¾oz)

METHOD

1. Bring a large saucepan of salted water to the boil.
2. Meanwhile, heat oil in a large frying pan over a low heat. Add the onion and a good pinch of salt and cook, covered, stirring occasionally for 5-10 minutes until soft but not coloured.
3. Add gnocchi to the water and boil until they start to float to the top.
4. Meanwhile, add tomatoes to the frying pan and continue cooking, stirring occasionally to break them up just a little.
5. When the gnocchi start to float, scoop them out of the water with a slotted spoon and add them to the frying pan, stirring gently.
6. When all the gnocchi are in the frying pan, stir in the basil, mozzarella and parmesan and serve.