



INGREDIENTS

SAUCE

- 3 TBSP of olive oil
- 1 chopped large shallot
- 2 minced garlic cloves
- 3 cups of passata
- $\frac{3}{4}$ cup of vegetable stock
- Handful of basil leaves
- Kosher salt & pepper to taste

GNOCCHI

- 6 Desiree potatoes
- 2 egg yolks
- 1 cup of 00 flour
- Kosher salt

TOPPINGS

- 1 shredded mozzarella
- 4 TBSP of grated parmigiano Reggiano
- Handful of basil leaves

GNOCCHI SORRENTINA

By Caterina Romano's kitchen

DIRECTIONS

1. For the sauce, heat the olive oil in a Dutch oven over medium heat. Add the shallots, add kosher salt and allow them to sauté for a few minutes until tender.
2. Add the garlic and cook for a minute or until fragrant.
3. Add the tomato, vegetable stock and basil, season with kosher salt & pepper. Reduce the heat to low and simmer for 1 hour stirring occasionally.
4. Place the unpeeled potatoes in a pot full of salted water and cook for 45 minutes or until cooked through.
5. Drain well and allow the potatoes to cool.
6. When cooled, peel the potatoes, cut in half and pass them through a ricer.
7. To the mashed potatoes add the egg yolks with a pinch of kosher salt and mix.
8. Add the flour (start with $\frac{1}{2}$ cup and add more if needed) and mix until combined. You want a soft dough that is pliable. Do not add too much flour or your gnocchi will be heavy.
9. Cut the dough into 8 pieces. On a flour dusted working surface roll each piece into a long rope about $\frac{1}{2}$ " thick. Cut each gnocchi to 1". Roll them on a gnocchi board or the tines of a floured fork and place on a baking tray that is lined with parchment paper and lightly floured.
10. Preheat the oven to 360 DF.
11. In a pot with salted boiling water, work in batches, drop the gnocchi and cook them until they float to the surface. Scoop them out and drop into the pot with the sauce. Gently toss into sauce and allow the flavors to mingle. Continue until all gnocchi are cooked.
12. Transfer the gnocchi and sauce into a baking dish. Add 3 TBSP of parmigiano Reggiano to the top, add the shredded mozzarella + another TBSP of cheese. Finish by adding basil leaves.
13. Bake for 20 minutes or until melted.
14. Allow to rest for 10 minutes and serve.

ENJOY THE GNOCCHI ALLA SORRENTINA