

# GNOCCHI NAPOLI

Recipe: Angel Munro



EQUIPMENT/ UTENSILS	INGREDIENTS
Measuring cup	1/4 cup extra virgin olive oil
Measuring teaspoon	4 cloves garlic
Food processor	800g can of tomatoes
Scraper/spatula	1 & 1/2 tsp salt
Microplane grater	Small bunch of oregano
Zyliss Garlic press	Small bunch of sage
Salad spinner	Small bunch of basil
Large saucepan	60g of grana Padano parmesan cheese
Small saucepan	

## METHOD: WHAT TO DO:

1. Put water on to boil, add a tbsp of salt.
2. Crush **garlic** in garlic press.
3. Wash and dry herbs
4. Remove oregano from woody stems & chop finely.
5. Roughly chop sage
6. Mix garlic, salt, sage and oregano together in a small bowl
7. Add olive oil, garlic/herb mix to a frypan and cook on medium heat for one minute (DON'T LET GARLIC GO BROWN, IT WILL TASTE BITTER). Add the tomatoes. Crush them with a potato masher. Cook for 10 minutes.
8. Grate parmesan cheese.
9. Tare basil leaves
10. When water is boiling cook gnocchetti until they rise to the top (about 3 minutes). When cooked reserve ¼ cup of cooking liquid. Drain gnocchetti in colander.
11. Put the gnocchetti back in the pot, mix in the napoli, add some reserved cooking liquid if needed, taste, add extra sea salt if needed.
12. Place in 6 serving bowls and serve with spoons and forks.
13. Top with parmesan and basil