

GNOCCHI ALLA SORRENTINA

WORLD WEEK OF

Preparation: 10 minutes

Recipe: Easy

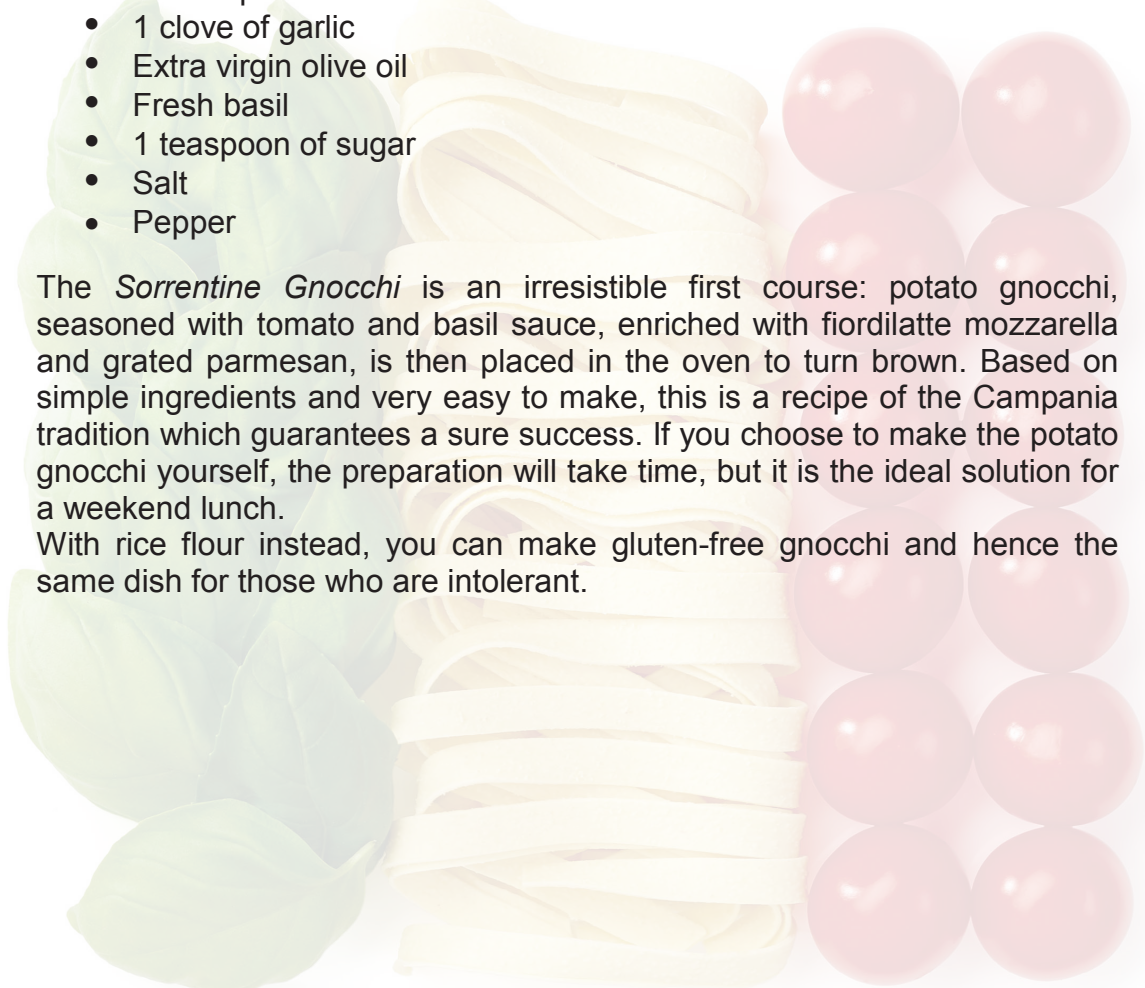
The Gnocchi alla Sorrentina or *Sorrentine Gnocchi* is a first course meal of the Campania tradition. An easy recipe made with potato gnocchi, tomato, fiordilatte mozzarella, parmesan and basil. Thanks to the stringy creaminess of the dressing that simple Mediterranean flavors become exquisite.

INGREDIENTS (for 4 people)

- 800 gm potato gnocchi
- 500 gm tomato puree
- 2 fiordilatte mozzarella of 125 gm each
- Grated parmesan cheese
- 1 clove of garlic
- Extra virgin olive oil
- Fresh basil
- 1 teaspoon of sugar
- Salt
- Pepper

The *Sorrentine Gnocchi* is an irresistible first course: potato gnocchi, seasoned with tomato and basil sauce, enriched with fiordilatte mozzarella and grated parmesan, is then placed in the oven to turn brown. Based on simple ingredients and very easy to make, this is a recipe of the Campania tradition which guarantees a sure success. If you choose to make the potato gnocchi yourself, the preparation will take time, but it is the ideal solution for a weekend lunch.

With rice flour instead, you can make gluten-free gnocchi and hence the same dish for those who are intolerant.



HOW TO PREPARE: GNOCCHI ALLA SORRENTINA

1. Dice the mozzarella that will be used to season the gnocchi alla sorrentina and drain it in a fine mesh colander. In the meantime, in a large non-stick pan, leave the oil to flavor with the garlic and when it turns golden, remove the pan.
2. Add tomato puree, sugar, basil, salt and freshly ground pepper. Bring the puree to a boil then lower the heat and continue cooking for another 10 minutes, stirring occasionally. Meanwhile, boil the gnocchi in a large saucepan with boiling salted water and drain with a slotted spoon when they come to the surface. Add them to the pan with the tomato puree and mix gently.
3. Transfer all the contents to a baking dish, add the diced mozzarella and sprinkle with grated parmesan.
4. Transfer the contents to the oven and let it turn brown for 5-8 minutes on grill mode at 250°. Remove the gnocchi alla sorrentina from the oven, top it with freshly ground pepper as per taste and serve immediately.

