



## JERNEJ KITCHEN

# GNOCCHI ALLA SORRENTINA

*Gnocchi alla Sorrentina is a simple and delicious weeknight dinner recipe made with gnocchi and tomato sauce. Top with mozzarella and bake until bubbly.*

SERVES	4	PEOPLE
PREPARATION:	10	MINUTES
COOK:	30	MINUTES
BAKE:	10	MINUTES
TOTAL TIME:	50	MINUTES

### GNOCCHI ALLA SORRENTINA

- 2 tbsp olive oil
- 2 garlic cloves
- 300 g (10.5 oz) cherry tomatoes
- 4 basil leaves
- 200 g (1 cup) tomato passata
- 120 ml (1/2 cup) water
- salt, pepper
- 200 g (7 ounces) Mozzarella cheese, in a block
- 1 sprig basil, to serve
- 800 g (28 ounces) potato gnocchi
- 120 ml (1/2 cup) preserved gnocchi cooking water

### TOOLS AND EQUIPEMENT

- pan
- kitchen knife
- cutting board
- pot
- small baking dish

### SAUCE

Place a pan with olive oil over medium heat. Add the minced garlic and saute for 1 - 2 minutes. Add the halved cherry tomatoes. Cook for 5 minutes, then add basil, stir, and cook for 5 minutes. Add in the tomato passata and water. Season with salt and pepper and cook for 15 - 20 minutes. Place a rack in the middle of the oven and preheat it to 210 °C / 410 °F.

### COOK THE GNOCCHI

Place a pot with water over high heat. Season the water with salt and bring to a boil. Cook the gnocchi according to the package instructions. Drain the cooked gnocchi and preserve 120ml (1/2 cup) of cooking water.

### GNOCCHI ALLA SORRENTINA

Add the gnocchi to the sauce. Add half of the preserved water from cooking the gnocchi. Only add the rest if necessary to get a creamy sauce. Toss to combine. Transfer the gnocchi to a small baking dish. Cut the mozzarella into cubes and arrange on top. Place in the preheated oven and bake for 10 - 12 minutes at 210 °C / 410 °F or until the cheese is bubbly and melted. Sprinkle with fresh basil and divide between four plates, then serve.