



JERNEJ KITCHEN

GNOCCHI WITH CHERRY TOMATOES

This recipe takes you only 15 minutes to make, its easy, light and fresh. Perfect for summer, when we try to eat as fresh and as light as possible.

SERVES 4 PEOPLE
PREPARATION: 15 MINUTES

GNOCCHI WITH CHERRY TOMATOES

600 g [Gnocchi](#)

3 tbsp olive oil

20 cherry tomatoes

2 handfuls of basil, fresh

150 g white wine, (for example Muscat Blanc)

100 g parmesan, freshly grated

TOOLS AND EQUIPEMENT

pot

saucepan

colander

GNOCCHI

Set a pot, filled with water over a medium high heat. Leave until it starts to boil.

SAUCE

Put a saucepan on a medium heat and add 2 tablespoons of olive oil and washed and dried cherry tomatoes, then cook for around 5 - 10 minutes, or until the tomatoes start to get caramelised, stirring occasionally. Using a fork, press the tomatoes down, to get the juice out of them. Add a handful of fresh basil, stir a bit and add the white wine. Turn up the heat and cook as long as about 2/3 of the wine evaporates, for about 5 minutes.

COOK THE GNOCCHI

Once the gnocchi are cooked, ladle out and reserve a cup of the cooking water and keep it to one side, then drain in a colander over the sink and wash the gnocchi under a cold running water. Put a saucepan on a medium heat and add 1 tablespoon of olive oil. Pan fry the gnocchi. Add a cup of reserved water to the tomato sauce, cook for about 2 minutes, so that the sauce becomes a bit thicker.

SERVE

Add the pan fried gnocchi to the tomato sauce, add a handful of fresh basil and stir well. Add some freshly grated parmesan and serve.