



## 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.