



## DIRECTIONS

- Place cooled mashed potatoes on a floured board. Make a well and place flour in the middle. Add the salt.
- Gently mix the flour with the potatoes until flour is fully absorbed. If dough is too soft, add a bit more flour. Do not overmix or the gnocchi will be tough after you cook them. Dough consistency should be like playdough. Form into a ball.
- Cut pieces of dough (each the size of a tennis ball) and roll into 1" thick logs. Make sure to keep your board floured.
- Make 1" cuts into each log. Continue to add flour as needed to avoid sticking. While holding a fork (sprinkled with flour) with one hand, use the other hand to pick up a little dough chunk and roll gently over the inside of the fork teeth. Repeat until all dough is gone.
- Place each gnocco on a floured tray or cookie sheet. Sprinkle with flour and let the gnocchi sit for 40-45 minutes before cooking. This step is important or the gnocchi will melt in the hot water when cooking if they are not dry. Now it's a good time to make the sauce.

# Gnocchi alla Sorrentina

## INGREDIENTS

- For the gnocchi:
  - 2 lbs yellow or red potatoes, boiled, peeled and mashed
  - 2 cups flour (more if needed, plus for rolling and dusting)
  - 1 tsp salt
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  - NOTE: You can substitute with frozen gnocchi if you don't have time to make your own.
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  - For the Marinara sauce:
    - 3 Tbsp EVOO (extra virgin olive oil)
    - 1 clove of garlic, chopped
    - 1 small onion, chopped
    - 1 (26 oz) container of strained tomatoes ( I use Pomi from Italy)
    - 1 cup water
    - Fresh basil and salt to taste
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    - To complete the dish:
      - 1 lbs of fresh mozzarella, diced
      - Grated Parmigiano and ground pepper to taste

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## DIRECTIONS (CONT.)

- In a sauce pan, pour EVOO. Add chopped garlic and onion. Sauté on medium-low heat until golden. Add the tomato sauce, water and salt. Bring to a low simmer and cook covered for 30 minutes. Shut off heat, add basil and cover until ready to use.
- Cook gnocchi in a pot with plenty of hot water and salt to taste until they come to the surface. It will not take too long so keep an eye on the pot.
- Drain gnocchi and place into a bowl. Add a couple of scoops of sauce, stir gently and set aside.
- Using either 4 individual ovenproof terracotta bowls or one larger baking dish, follow these steps for perfect assembly.
- Place a little sauce on the bottom of the baking dish or bowl. Add a layer of gnocchi (half quantity), a layer of diced mozzarella and a generous sprinkle of grated Parmigiano. Cover with the rest of the gnocchi. Top with the remaining mozzarella, a little sauce and grated Parmigiano.
- Bake at 400 for 5 to 10 minutes or until mozzarella is golden. Serve hot with a sprinkle of fresh ground pepper (Optional).

# Gnocchi alla Sorrentina

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## NONNA'S TIPS

Feel free to use frozen gnocchi instead of making your own.

- Fresh mozzarella works best for this recipe but make sure to drain excess liquid from it after you cut it.
- You can use crushed tomatoes in a can if you can't find Pomi.