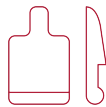




# Potato Gnocchi with Roasted Tomato Sauce



DIFFICULTY: MID



PREPARATION TIME: 1 HOUR COOKING TIME: 30 MINUTES



## Ingredients

5 medium potatoes, cleaned and left whole  
50 g finely grated parmesan cheese  
1 egg  
1 tsp salt  
1 cup plain flour

### Tomato sauce

250 g cherry tomatoes, halved  
500 g trussed tomatoes, stemmed and quartered  
4 cloves garlic, finely sliced  
2 tsp caster sugar  
1 tbsp balsamic vinegar  
1 tbsp butter, cut into pieces  
3 tbsp olive oil  
Salt and black pepper, to taste  
½ cup basil leaves, roughly chopped  
Extra grated parmesan cheese to serve

## Method

Place the whole potatoes on the solid stainless steel tray. Select Full Steam 100°C and steam potatoes for 30 minutes. Check the potatoes are cooked by inserting a knife into the potatoes. Allow the potatoes to cool for 10 minutes before continuing.

Start the tomato sauce while potatoes are cooling. Preheat oven on CircoRoast at 190°C. Line the universal tray with baking paper. Place the tomatoes and garlic on the tray and sprinkle with sugar and vinegar. Add butter, oil, salt and pepper and toss to combine. Place tray on shelf level 3 and roast for about 20 minutes. When ready to serve stir through basil leaves. Taste the sauce and add more sugar, salt and pepper if desired.

Cut the potatoes in half and remove the potato flesh, mash the potato or put through a ricer or mouli.

Add the parmesan, egg, salt and plain flour and gently press and squeeze mixture together to make a soft dough. Turn out dough on to a lightly floured bench and divide into four. Roll each piece into a long sausage approx. 1cm diameter. Cut sausages into 3cm long pieces.

Line the large perforated stainless steel tray with baking paper. Place the gnocchi on the baking paper without them touching. Use small perforated stainless steel tray also if required. Preheat oven on Full Steam 100°C. Cook gnocchi for 10-12 minutes.

Toss the gnocchi through the roasted tomatoes and basil and serve. Serve with extra parmesan cheese and crusty bread.

**For popular gnocchi recipes and tips visit:**

- [How to make gnocchi the Italian way](#)
- [Beetroot gnocchi with walnut-sage butter](#)

## Notes

---

This recipes uses NEFF's FullSteam and CircoRoast®. We use Australian tablespoons and cups: 1 teaspoon equals 5 ml; 1 tablespoon equals 20 ml; 1 cup equals 250 ml. All herbs are fresh (unless specified) and cups are lightly packed. All vegetables are medium size and peeled, unless specified. All eggs are 55–60 g, unless specified.