

Gnocchi 'Nilla' Style with Pizziaola Sauce



Recipe provided by Nilla Spark

Gnocchi

1 kg	Floury old potatoes
1	Sweet potato - medium sized , cut into cubes
1	Butternut pumpkin - medium sized , cut into cubes
	Plain flour, enough to combine
hand full	Self raising flour
1	egg

Once you have boiled and cooked the potatoes (boil whole with skin still on), leave to drain and cool down, I prefer to prepare the gnocchi after the potatoes/sweet potato/pumpkin have been drained for a few hours, the reason is that when all the liquid is drained they become dryer and easier to work with.

Peel the old floury potatoes, mash until really fine, then mash the butternut pumpkin and sweet potato, once all has been mashed (I recommend a rice masher) add a handful of self raising flour (to make the dough lighter), egg and enough plain flour to make the dough firm enough to hold its shape so...not too soft, not too hard...just right!!! You will feel when it is right.

Roll strips of the dough into 1/2 inch rolls and then cut into 1/4 inch pieces. Flour the back of a fork then roll the pieces of gnocchi on the back of the fork to create indents in the dough. Make sure that you keep the dough well floured otherwise your beautiful gnocchi will stick together...and what a mess that will create!!!

Boil a large pot of salted water, when the water is boiling add the gnocchi continually stirring the pot, then wait until the gnocchi come to the surface...keep the water boiling for a few more minutes, cook until the gnocchi are soft when eaten, a secret is to keep doing the "taste test" as it is best to undercook than to overcook otherwise you will end up with mush!!!

Pizziaola Sauce

2 kg	fresh ripe tomatoes (or tins of Italian peeled tomatoes)
	Extra virgin olive oil enough to cover the base of a heavy based pan
6 Cloves	Garlic
Bunch	Italian Parsley
Bunch	Basil
1	Chilli (according to taste)

Heat olive oil, add garlic and chilli, then add peeled tomatoes (if using the fresh ripe tomatoes add them to boiling water for a few minutes then take out and peel and chop)

Add the Italian parsley and fresh basil.

Bring to the boil, simmer until the oil comes to the surface and is sauce is thickened.

Once the sauce is ready and the gnocchi is cooked place some of the sauce on base of a bowl, add the gnocchi then pour more sauce and grated parmesan cheese stir, then add more sauce and sprinkle more parmesan cheese and serve ... BUON APETTITO!!