



Fresh Potato Gnocchi with Tomato Cream Sauce

Serves 4–5 entrées or 10 starters

Ingredients:

- 1 lb cooked potato (mashed)
- 3 whole eggs
- 1 lb all-purpose flour

For the Sauce:

- 1 cup, red onion (small dice)
- 1 ounce, garlic (minced)
- 1 cup, yellow and red cherry tomato (quartered)
- 1-1/2 cups, pecorino Romano cheese (finely grated)
- 32 fluid ounces, heavy cream
- 1/4 cup, fresh parsley (roughly minced)
- 1 ounce, vegetable oil
- Kosher salt, to taste
- Pepper, to taste

Directions:

1. Peel and boil potatoes in well salted water. Once cooked through, strain and return to warm pot to remove any excess moisture. Mash the potatoes and place into a large mixing bowl or onto large cutting board.
2. Season potatoes with salt, pepper, and about half a cup of the pecorino Romano cheese.
3. Add eggs into potato mixture and combine until evenly distributed.
4. Gradually begin working in your flour, kneading the dough as you go along. Work in majority of your flour until you develop a firm, pliable dough. Be careful not to over work the dough, so that it remains light and tender.
5. Portion the dough into smaller pieces and roll out in long strands that are about 1/2 an inch in diameter. Then with a bench scraper or knife, cut the strands into bite size dumplings.
6. Cover a sheet tray with parchment paper, coat with left over flour, and lay out the gnocchi to rest. At this point, you can choose to refrigerate for later service or place in freeze safe plastic bags and freeze for up to a month.
7. To cook gnocchi, bring a large pot of well salted water to a boil and drop in gnocchi. Gnocchi should float when cooked through, about 1–3 minutes. Will take a little longer if frozen.

The Sauce:

1. Sweat your red onions in a medium sized rondeaux or sauce pot, with the vegetable oil, over medium heat. Season gently with salt and pepper and cook for 2–3 minutes until translucent and tender. Then add in minced garlic and continue cooking until aromatic, about a minute.
2. Add in your quartered cherry tomatoes, season gently with salt and pepper and cook until most of the moisture cooked out. Then add in enough heavy cream to cover the aromatics and tomatoes. Bring sauce up to a gentle boil and reduce until thick enough to coat the back of a spoon.
3. Once sauce has thickened adjust seasoning and add in remaining Pecorino Romano cheese (reserve some for plating). Stir in cheese until fully incorporated.
4. Finish sauce with fresh parsley (reserve some for plating). Add cooked gnocchi and dish is ready to plate.