Gnocchi alla Sorrentina with Bocconcini & Basil



Serves: 6 generous serves

Ingredients

- 1.2kg potato gnocchi
- 400g, drained and halved or torn Montefiore Bocconcini
- 800g tomato passata
- 30ml extra virgin olive oil
- 2 cloves, lightly crushed garlic
- 20g fresh basil
- 80g, finely grated Parmigiano Reggiano
- 7g, plus salt for gnocchi water fine salt
- 1g black pepper

Method

STEP 1

Drain the Bocconcini for 30 minutes and pat dry. Preheat the oven to 220°C conventional / 200°C fan-forced.

STEP 2

Heat 20 ml olive oil in a saucepan over medium-low heat. Add the garlic for 1 minute, then add passata and half the basil. Simmer gently for 20 minutes. Remove the garlic and season.

STEP 3

Cook the gnocchi in well-salted simmering water in batches. As soon as they float, lift them out and transfer directly into about two-thirds of the tomato sauce.

STEP 4

Spread the remaining sauce over the base of a 3 litre baking dish. Add half the gnocchi, half the Bocconcini and half the Parmigiano. Repeat, keeping some Bocconcini clearly visible on top.

STEP 5

Drizzle with the remaining olive oil and bake for 8–10 minutes. Grill for 2–3 minutes until bubbling with light golden spots. Rest for 3 minutes and finish with fresh basil.