

Potato Gnocchi with Quick Tomato Sauce

Ingredients

Sauce:

15 ml extra virgin olive oil

1 medium garlic cloves, minced

1/2 (28-ounce) can chopped tomatoes, preferably Italian

7 ml dried basil

1 ml **EACH** salt and black pepper, more to taste if needed

Pinch red pepper flakes

***Grated parmesan, freshly torn basil, and extra-virgin olive oil for serving

Gnocchi:

1 pound russet potatoes, scrubbed and pierced all over with a fork

1 egg yolk, lightly beaten (leave out for vegan gnocchi)

185 ml all-purpose flour, divided, plus more for dusting

Kosher salt

Method

Sauce:

1. In a small saucepan, heat the oil over medium heat until shimmering, then add the garlic and cook, stirring, until fragrant but not browned, about 1 minute.
2. Add the tomatoes, stir, and bring to a boil. Reduce the heat to a simmer, season with 2 ml salt, 2 ml pepper, and red pepper flakes. Add 15 ml dried basil, stir, and cook for 5 minutes, then remove from heat. Season to taste with more salt and pepper as desired.

Gnocchi:

1. Preheat oven to 450°F (232°C). Set potatoes either on a wire rack set over a baking sheet, on a baking sheet lined with a layer of salt, or directly on the oven's racks. Bake until completely tender throughout when pierced with a fork, about 45 minutes.
2. Transfer potatoes to a work surface. Using tongs to hold hot potatoes, slice each in half lengthwise.
3. Using a spoon, scoop potato flesh into a ricer or food mill fitted with the finest disk. Press potato flesh onto a clean work surface, spreading it into an even layer, and allow steam to escape for a few minutes.
4. Drizzle egg yolk all over, **if using**.
5. Scoop 1/2 cup flour into a fine-mesh sieve and tap to dust flour all over potatoes.
6. Using a pastry blender or bench scraper, chop down repeatedly all over to cut flour and egg into potato.
7. Using a bench scraper, gather up shaggy potato mass and pat into a loose ball. Press ball flat with hands, then fold in half using bench scraper and press down again.
8. Scoop remaining 1/4 cup flour into sieve and dust all over potato dough. Continue to gently fold and press, just until a uniform dough comes together. (Make sure to simply fold and press down; avoid the smearing motion more commonly used when kneading bread)
9. Dust potato dough all over with flour and gently form into a log.

10. Clean work area well and dust with fresh flour. Using bench scraper, slice off a roughly 2-inch-thick portion of dough and roll into a snake about 1/2 inch thick; use a light touch as you roll, trying to use your palms more than your fingers, and dusting as necessary with flour to prevent sticking.
11. Using bench scraper, cut snake into 1-inch portions, trimming off uneven ends as necessary. Transfer gnocchi to a well-floured area or baking sheet and repeat with remaining dough.
12. Bring a large pot of very well-salted water to a boil, and cook until floating and puffed up a bit.

<http://www.seriousseats.com/recipes/2013/05/herb-ricotta-gnocchi-quick-tomato-sauce-recipe.html>

<http://www.seriousseats.com/recipes/2015/03/light-tender-potato-gnocchi-recipe.html>