

Ricotta Gnocchi with Tomato Butter Sauce

Provided as part of the 4th Annual People Around the World Conference (PAW 2021)



SERVES: 2-3

PREP TIME: 10 MINUTES

COOK TIME: 20 MINUTES

INGREDIENTS

Gnocchi

- 1 cup Parmesan cheese (*finely grated*)
- 1 cup all purpose flour
- 4 egg yolks
- 1¼ cup ricotta

Butter Sauce

- 1 red bell pepper
- 1½ cup cherry tomatoes
- 1 sprig of basil
- 1 sprig of thyme
- 1 cup butter (*cubed/room temperature*)

Garnish

- 2 Tbsp vegetable oil
- 10 asparagus spears
- 15 cherry tomatoes (*semi-dry*)
- 15 black olives (*pitted/cut in half*)
- 1 cup baby arugula
- 1 clove of garlic
- 1 sprig of thyme
- ¼ cup Parmesan cheese (*grated*)

PROCESS

1. Mix all gnocchi ingredients in a bowl by hand or with a spoon until the dough forms a ball and no flour remains.
2. On a floured surface, cut the dough into quarters. Roll each of the quarters into logs about ¾ inch in diameter, then cut logs into ¾-inch pieces. Place onto a flour surface to prevent sticking.
3. In batches, blanch gnocchi in boiling salted water until they float. Once floating for 1 minute, remove gnocchi and place onto an oiled tray to prevent sticking.
4. Place cherry tomatoes and bell pepper into a blender on high for 1 minute. Strain through a fine strainer making sure to squeeze out all the juice. Place in a sauce pot on med-high heat with basil and thyme and start to reduce. After 5 minutes, remove the herbs and continue to reduce until it becomes a light paste.
5. Next, remove the sauce pot away from the heat and start to monté the cubed butter into the tomato mix until all your butter is montéed. Cover the pot and set in a warm place until you are ready to use it.
6. Place a large frying pan on high heat and add 2 tablespoons of oil. Carefully add gnocchi and cook until each side is golden brown.
7. Add asparagus and allow to roast for about 1 minute. Next, add tomatoes, olives, and arugula then take off heat and toss until everything is well-mixed and the arugula has wilted.
8. To plate, spoon a generous amount of tomato butter sauce on the bottom of your plate, then add gnocchi. Add Parmesan and serve.