



Recipe

Gnocchi with Sausage, Pepper, & Tomato Sauce

Gnocchi:

450g potatoes

100g flour

20g parmesan, finely grated

10g herbs, roughly chopped

1/2 lemon zest

4 tsp olive oil

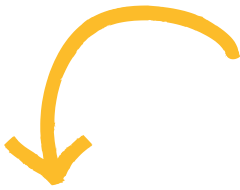
3 egg yolks

A good pinch pf salt



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Method

1. Boil or bake the potatoes until soft. Mash the potatoes or pass them through a rice sieve.

2. Place the mashed potatoes into a large bowl and add all the other ingredients.

3. Mix everything well until a dough forms.

4. Lightly flour a clean work surface. Divide the dough into 4 equal pieces and roll each into a long log. Cut the logs into pieces a few centimetres long.

5. Bring a pan of salted water to the boil. Add the gnocchi in batches and cook for a few minutes until they float to the surface.

6. Remove the gnocchi with a slotted spoon and repeat with the remaining gnocchi.

7. You can enjoy the gnocchi as it is or fry it in a pan with some butter until crispy!



Sausage & Tomato Sauce:

1 tbsp olive oil

4 sausages, roughly chopped

1 red or yellow bell pepper, sliced

2 garlic cloves, finely sliced

200g cherry tomatoes or 1 tin chopped tomatoes

1 tsp smoked paprika

300ml vegetable stock

A handful of curly kale, stem removed and torn

Salt & pepper to taste





Method

1. Heat a frying pan with the olive oil. Add the sausage pieces and fry until coloured.

2. Add the sliced pepper and cook with the sausage for a few minutes until soft.

3. Add the garlic, tomatoes, and paprika and continue to cook for a few more minutes until the tomatoes have broken down.

4. Then add the stock and allow to cook for 10 minutes until the sauce has reduced and thickened slightly.

5. Finally, add the kale and wilt it in the sauce.

Season to taste and serve with the gnocchi.

