

Gnocchi with Tomato Sauce & Rocket

Serves 4

Approximate preparation time: 15-20 minutes



Quantity	Ingredients	Preparation
Gnocchi		
1060 g	gnocchi	Blanch gnocchi.
Tomato sauce		
320 g	fresh tomatoes	Roughly chop the tomatoes, garlic and onion. Sauté the garlic, tomato puree and onion in rapeseed oil, sauté, add the tomatoes with some water and sauté over a medium heat for another 5 minutes. Deglaze with red wine, season to taste (with salt, pepper, butter and, if desired, a bay leaf) and simmer gently for 30 minutes.
1.5 dl	water	
2 g	salt	
1 tbsp	rapeseed oil	
50 g	tomato puree	
1/2	clove of garlic	
1/2	onion	
1 tbsp	vegetable stock	
3 pinches	pepper	
4 tbsp	red wine	
1 tbsp	butter	
1	bay leaf	
Garnish		
320 g	rocket	Serve the gnocchi with the tomato sauce and garnish with rocket and cheese.
100 g	hard cheese 30% fat	

Fun fact:

Gnocchi also taste delicious the next day, especially fried.