


01 Gnocchi with prosciutto

 1 quantity of Potato Gnocchi (Recipe 100) • 4 Prosciutto slices, each torn into 3 pieces • 300g Swiss chard leaves, stalks removed • 1 Garlic clove, peeled and finely sliced • Parmesan, freshly grated, for serving • Extra virgin olive oil

Cook the chard in boiling salted water. Drain, leave to cool, then chop roughly.

Heat 2 tbs of olive oil in a thick-bottomed pan and fry the garlic in it until soft. Add the chard and season. Cook for 1 minute to combine the flavours. Keep warm.

Cook the gnocchi as before, omitting the butter. Place the chard in a warm serving dish, add the gnocchi and mix together. Place the prosciutto over and drizzle with olive oil. Serve with Parmesan.

02 Gnocchi with tomato sauce

1 quantity of Potato Gnocchi (Recipe 100) • 2 x 400g Tins of peeled plum tomatoes, drained of half their juices • 2 Red onions, peeled and finely sliced • 2 Garlic cloves, peeled and finely sliced • 3 tbs Basil leaves • 50g Parmesan, freshly grated • Extra virgin olive oil

Heat 2 tbs of olive oil in a thick-bottomed frying pan. Add the onions and cook over a low heat until soft

and translucent. Add the garlic and continue to cook until the onions begin to colour. Add the tomatoes, stir to break them up, then season. Cook slowly on a moderate heat, stirring occasionally, for 45 minutes or until the tomatoes have become a thick sauce. Remove from the heat and stir in the basil. Keep warm.

Cook the gnocchi as before, omitting the butter. Drain and mix with the tomato sauce. Drizzle with olive oil and serve with the Parmesan.

103 Spinach gnocchi

500g Spinach, boiled and squeezed dry • 50g Unsalted butter, plus extra for serving • 2 tbs Marjoram leaves • 200g Ricotta • 90g Plain flour, plus extra for dusting • 3 egg yolks • ½ Nutmeg, freshly grated • 150g Parmesan, freshly grated, plus extra for serving

Melt the butter, add the marjoram and cook for a minute. Add the spinach and stir to combine the flavours. Season, remove from the heat and cool, then finely chop.

Beat the ricotta with a fork and sift in the flour. Add the egg yolks, nutmeg and Parmesan. Mix well together, then fold in the spinach mixture. Test for seasoning. Put the mixture in the fridge to get completely cold and firm.

Dust a tray with flour. Using 2 dessertspoons, take a spoonful of the mixture and, with the other spoon, mould it to form the gnocchi. Place the gnocchi, as

« you make them, on the tray so that they are not touching each other.

Gently cook the gnocchi in batches in boiling salted water. When they come to the surface, remove with a slotted spoon and place in a warm serving dish with a knob of butter. Keep warm whilst you cook the remainder. Serve with Sage Butter (see Recipe 95) and the extra Parmesan.



04 Gnudi bianchi

500g Ricotta • 100g Parmesan, freshly grated, plus extra for serving • ½ Nutmeg, freshly grated • 500g Semolina flour • 100g Unsalted butter, softened • 3 tbs Sage leaves

Beat the ricotta with a fork to lighten, then season. Add the Parmesan and nutmeg and mix until you have a thickish dough.

Cover a flat tray with half the semolina flour. Divide the dough into 4. On the tray of semolina, roll out each piece into a sausage 3.5cm thick, then cut into 2.5cm pieces. Gently form the pieces into balls, coating them as you roll them in the flour. Place on a tray thickly dusted with semolina flour.

When all the gnudi are made, add more semolina flour so they are almost submerged. Place in the fridge for 24 hours to harden.

Just before serving, put half the butter in a warm serving dish. Fry the sage leaves in the remaining butter.

Cook the gnudi in batches in boiling salted water for 3 minutes or until they rise to the surface. Remove to the serving dish with a slotted spoon. Serve with the sage butter and the extra Parmesan.

Gnudi bianchi need to be made at least 24 hours before cooking.