Ricotta Gnudi &Pomodoro Sauce

Grocery List

**SAUCE**

* 1 796ml can Diced Tomatoes
* ¾ Yellow Onion, diced
* 3 cloves Garlic, chopped
* 1 Tbsp. chopped fresh Oregano
* 1 Tbsp. chopped fresh Basil
* 2 Tbsp. chopped fresh Parsley
* 1/3 C Extra Virgin Olive Oil
* 1 Tbsp Unsalted Butter
* Sea Salt / Pepper

**GNUDI**

* 475g Light Ricotta Cheese
* 1 Egg, beaten
* 1/3 Tsp. Nutmeg
* 1/3 C chopped fresh Parsley
* 1 Tsp. Sea Salt
* ½ Tsp. Black Pepper
* 1/3 C All Purpose Flour + more for plate and dusting



Prep Time: 15 Min

Chill Time: 2 Hours

Cook Time: 30 Min

1. In a medium sized mixing bowl, add the ricotta cheese, egg, nutmeg, parsley, salt, and pepper and whip together with a fork. Add in the flour and mix together to form a sticky looking dough.
2. Get a small plate out and scoop some flour onto it. Using a teaspoon, scoop the mixture into your hands and roll it in to balls. Roll the balls through the flour and transfer to a baking sheet lined with parchment paper and dusted with flour. Chill for 2 hours.
3. Bring a large pot of generously salted water to a boil on high heat.
4. In a small bowl, empty the tomatoes and blend together using an Immersion Blender (or a regular blender if you don’t have an Immersion handy.)
5. In a large frying pan, melt the butter and olive oil together on medium low heat. Add the onions and a pinch of sea salt, fry for about 5 – 7 minutes without browning them. Add the garlic and stir, cook another 4 – 5 minutes.
6. Add the herbs to the mixture and stir around to combine. Pour in the blended tomatoes and bring to a boil on medium heat stirring every minute or so. Reduce the heat to medium low and cover. Cook for another 15 minutes.
7. Add the Gnudi to the boiling water in 2 batches. Cook the Gnudi for approximately 6 minutes (they might float after 3 minutes but cook them for at least 5 minutes)
8. Drain them on a paper towel lined plate. Remove the paper towel and drizzle the Gnudi with Olive Oil.
9. For service you may add the Gnudi to the sauce pan and dress them that way or simply lay them on a bed of sauce with a little sauce drizzled on top. Garnish with fresh Parsley.