

Gnocchi with Slow Roasted Tomatoes

With the tomato season coming to an end you may still have a load that are a little past their just picked freshest. This recipe for gnocchi with slow roasted tomatoes is delicious – the slow roasting gives this sauce a deep, rich flavour perfect for an Autumn gnocchi or pasta dish.

serves 4 hungry people

Roasted Tomatoes

- ripe tomatoes, halved, enough to fill a small roasting tin
- olive oil
- leaves of fresh tarragon (alternatively, oregano or basil)
- large knob of butter
- Parmesan cheese, grated

Place tomatoes cut side up, drizzle with a little olive oil and some of the chopped tarragon. Roast for approximately 40 minutes at 160°C. Next make the gnocchi.

Gnocchi

- 1 kg potatoes (Desiree, Nicolas or Kestrels)
- 250 g 00 flour
- salt

Boil the potatoes in their skins until just tender. If you have a potato ricer (best thing I ever bought for the kitchen) halve the potatoes and put one half cut side down inside the ricer and press the potato through onto the bench. Now flick out the skin which is left behind with the point of the knife and continue with remaining potatoes. Putting potatoes through a ricer gives you a lovely, light and fluffy pile of crushed

potatoes to work with and it is important that gnocchi is light as can be, so now do your kneading quickly and with a light hand. Dust the potatoes with half the flour and pinch of salt and bring it all together, gradually adding more as it is needed to form a soft dough. Roll into a large 5 cm thick sausage. Cut off 2 cm slices, rolling each into a smaller sausage the thickness of gnocchi and then cut up into gnocchi sized little pillows. Place on a floured tray, covered with a tea towel until ready to use.

Bringing it all together

Bring a large pasta pot of water to the boil with some salt. When tomatoes are roasted place the baking dish on top of the stove over a low heat. Add the butter and more of the herb you are using and gently stir. Add the gnocchi to the water in a couple of batches and when they rise to the surface scoop them out and put them straight in with the tomatoes. Serve immediately with some grated Parmesan cheese.