

## POTATO GNOCCHI WITH CHERRY TOMATOES

### Serving 6

#### **INGREDIENTS:**

**1 kg potatoes**  
**1/4 cup olive oil**  
**1 small onion**  
**1 garlic clove**  
**2 basil sprigs, plus small leaves for garnish**  
**2 tsp sugar**  
**4 ripe tomatoes peeled and diced**  
**250 gr cherry tomatoes, halved**  
**1 egg lightly beaten**  
**250 gr flour**  
**Grated parmesan**

#### **PREPARATIONS:**

**Tip - the secret of gnocchi is to not overwork the dough. Press the flour into the potato by folding and pressing again. This way the dough will not be gluey.**

1. Wash and make small holes with a fork in the potatoes. Bake the potatoes in the oven 220 degrees celsius until they are tender.
2. Heat up the oil in the pan on medium temperature. Stir the onion until it is soft. Add garlic and basil, cook in 30 seconds. Add sugar and tomatoes let it simmer for 5 minutes. Add cherry tomatoes and let it simmer for additional 3 minutes.
3. Mash the potatoes. season with salt. Add egg and stir until smooth. Sprinkle half of flour onto the bench and top with potato. Flatten potato to a 4 cm thickness and sprinkle over remaining flour. Press mixture down with your fingers then fold it over. Repeat until the flour is incorporated. Gather gnocchi mixture together. It should have a touch of resistance.
4. Divide gnocchi dough into four. Pour some flour on the table. Roll each piece into a long sausage. Cut into little pillow shapes.
5. Drop gnocchi into a large pan of salted water and let it boil for 1-2 minutes until the gnocchi rise to the surface. Drain and refresh under cold water. Reheat the sauce. Add gnocchi and toss. Top with parmesan and extra basil leaves.