



## RICOTTA GNOCCHI WITH TOMATO & PESTO

### Ingredients:

#### For the gnocchi:

- 500 gr ricotta
- 250 gr. wheat flour
- 120 gr. dessert spoons grated parmesan
- 2 eggs
- basil
- salt/pepper

#### For the sauce:

- 3 tomatoes
- 20 basil leaves
- 1 dessert spoon pine nuts
- 1 dessert spoon ricotta
- 1 dessert spoon grated parmesan
- extra virgin olive oil
- salt/pepper
- garlic

### Directions:

#### Gnocchi:

Mix the ricotta with the flour, eggs parmesan and chopped basil leaves, add salt and pepper.

Boil a large saucepan of salted water and put in the gnocchi paste, shaped between two spoons (quenelle). Once they come to the surface, cook for 5 minutes then remove from the water with a slotted spoon.

#### Sauce:

Skin the tomatoes and chop into cubes, fry lightly in a pan with the olive oil, the garlic and a pinch of salt. Mince the basil, pine nuts, parmesan and ricotta with a little oil and salt and pepper in a food processor to pesto consistency.

Place the drained gnocchi in the pan with the tomatoes, stir in, the finally add the pesto.