

PAN FRIED GNOCCHI

with tomato, pancetta and caramelised onion



PREPARATION TIME 30 Minutes

COOKING TIME 20 Minutes

SERVES 4



INGREDIENTS

1 cup instant potato mash granules
1½ cups boiling water
1 egg yolk
¾ cup plain flour
400g Providore Series Vine Ripened Tomatoes With Caramelised Baby Onions sauce
100g pancetta, chopped
2 tablespoons olive oil
60g butter
¼ cup fresh sage leaves
¼ cup shaved parmesan cheese

METHOD

Place potato granules in a large bowl. Carefully add boiling water and mix with a fork until it resembles mashed potato. Add egg yolk and stir well.

Add flour, mix until all the flour is incorporated and the mixture is thick. Sprinkle a little extra plain flour on the bench. Take approximately ½ cup of the potato mixture and roll into a long sausage shape 2.5cm in diameter. Cut into 2.5cm pieces and place onto a floured tray. Continue with remaining mixture.

Bring a large saucepan of water to the boil. Carefully place the gnocchi pieces in the water and cook for 5 minutes or until they float to the surface. Drain well.

Meanwhile cook pancetta in large frypan until crisp, remove and place on paper towel. Wipe pan to remove residue.

Add oil and butter to pan, cook sage leaves for a couple of minutes or until crisp. Remove and place on paper towel. Add gnocchi in batches to pan and cook for 2-3 minutes or until golden. Remove from pan and continue cooking all gnocchi.

Pour **Providore Series** sauce into pan, add half the pancetta and heat through. Spoon sauce into serving bowls, top with gnocchi, remaining pancetta and parmesan, garnish with sage leaves. Serve immediately.

TIP

Instant mash is a great shortcut to making homemade gnocchi and gives a lovely light texture. Dip knife in flour to prevent sticking when cutting gnocchi.