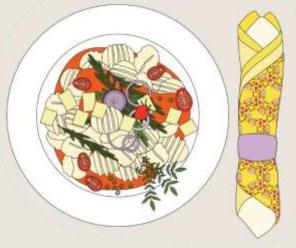
Gnocchi with Tomato Sauce & Rocket

Serves 4

Approximate preparation time: 15-20 minutes





	Quantity	Ingredients	Preparation
Gnocchi			
	1060 g	gnocchi	Blanch gnocchi.
Tomato sauce			
	320 g 1.5 dl 2 g 1 tbsp 50 g 1/2 1/2 1 tbsp 3 pinches 4 tbsp 1 tbsp	rapeseed oil tomato puree clove of garlic onion vegetable stock pepper red wine	Roughly chop the tomatoes, garlic and onion. Sauté the garlic, tomato puree and onion in rapeseed oil, sauté, add the tomatoes with some water and sauté over a medium heat for another 5 minutes. Deglaze with red wine, season to taste (with salt, pepper, butter and, if desired, a bay leaf) and simmer gently for 30 minutes.
Garnish			
	320 g 100 g	rocket hard cheese 30% fat	Serve the gnocchi with the tomato sauce and garnish with rocket and cheese.

Fun fact:

Gnocchi also taste delicious the next day, especially fried.