

RICOTTA GNOCCHI

Preparation time: 35 minutes

Cooking: 20 minutes

RICOTTA GNOCCHI

500g fresh ricotta

150g grated parmesan cheese

1 egg, lightly beaten

$\frac{1}{4}$ tsp ground nutmeg

2 cups plain flour

METHOD

- For the gnocchi, place ricotta, cheese, egg, nutmeg and $\frac{1}{4}$ cup flour in a bowl. Season. Using your hands, mix to form a soft dough. Add remaining flour and mix to a stiff dough.
- Transfer dough to a floured surface and roll into 4 logs.
- Cut each roll into 8 pieces.
- Roll each ball of gnocchi over the back of a fork to create some little ridges.
- Bring a saucepan of water to the boil. Cook gnocchi until they rise to surface (about 2 minutes). Remove with a slotted spoon.
- Add the drained gnocchi to the pan of sauce, then stir over low heat until warmed. Divide among bowls, then serve with extra basil and cheese.

TOMATO & EGGPLANT SAUCE

2 large (500g) eggplant, cut into 1cm cubes

1/4 cup olive oil

2 cloves garlic, crushed

2x400g cans chopped tomatoes

2 tbsp caster sugar

4 tbsp finely shredded basil, plus extra leaves, to serve

Peel eggplant.

Chop into cubes

Heat oil in a large frypan. Cook eggplant on all sides until golden.

It should take about 6 minutes. Drain eggplant on paper towel.

For the sauce, heat 1 tablespoon oil in a saucepan over medium heat.

Add garlic, tomatoes and sugar, season, then bring to the boil.

Reduce heat to low and simmer, stirring occasionally, for 8 minutes or until thickened. Stir in shredded basil. Stir in cooked eggplant