

## Homemade Gnocchi in Tomato Broth | By Amanda DeLaura

Ciao from Firenze, Italy. I'm here to debunk the theory that homemade pasta is hard and overwhelming. I've been exposed to many forms of pasta over the past couple of weeks, but my favorite of all of them has been gnocchi. Gnocchi earns this place in my heart (and stomach) because it requires no special equipment and no pasta machine to make. Once you get started, you'll see how easy it really is!

While gnocchi is usually served with a creamy and heavy sauce, this recipe is particularly special because of the simplicity of the tomato broth. The delicate stock leaves your appetite satisfied without your stomach being ridiculously stuffed.

If you're still not convinced by how easy and satisfying homemade gnocchi is, or if you're trying to avoid the gluten in this recipe, here's a tip. Go to Whole Foods and buy their pre-made cauliflower gnocchi. It is on the dry shelf with the other kinds of pasta. It is also wonderful, addictively tasty, and gluten-free. Regardless of your choice in gnocchi, this recipe will be overwhelmingly satisfying. Buon appetito!

Serves 4

### Ingredients (Broth)

2 Tbsp olive oil 1 carrot, *chopped*  
1 stalk celery, *chopped*  
1 yellow onion, *chopped*  
2 cloves garlic, *minced*  
1/2 cup white wine  
4 fresh tomatoes, chopped (about 1 3/4 cup)  
1 handful of fresh basil  
2 cups vegetable broth Salt & pepper, *to taste*  
Grated parmesan, *as desire*

### Ingredients (Gnocchi)

2 lbs russet potatoes (*be sure to use russet, not other types*)  
1 egg, *beaten*  
1/4 cup Parmesan, *grated*  
1 tsp salt  
1 1/4 to 1 1/2 cups all-purpose flour

### Directions:

1. Preheat oven to 400°F. Bake potatoes for 45 to 60 minutes, or until pierced easily with a knife or fork.
2. Meanwhile, heat the olive oil in a pot over medium-high heat. Add the carrot, celery and onion

and cook until softened and sweetened, about 5 minutes. Add garlic and continue to cook till fragrant, about 1 minute. Add wine and let reduce in half till you can no longer smell the alcohol, about five minutes. Add tomatoes, basil and salt and simmer for 45 minutes. Remove from heat, season with salt and pepper, and strain out the vegetables, reserving the broth.

3. Once the potatoes are cooked, let cool for 15 minutes. Peel skin from potatoes and let cool for an additional 10 minutes. Grate potatoes one at a time, using the large holes of any grater. Working with your hands, combine the potatoes well with the egg, Parmesan, and salt. Add 1/2 cup flour and mix till just combined. Working 1/4 cup of flour at a time, add until the texture of the dough comes together. You want the dough to be stiff enough to hold its shape but be sure to not overwork the dough with your hands. Portion the dough into 4 pieces and roll each piece into a long log. Slice logs into desired sized pieces.
4. Bring a large pot of well-salted water to boil. Working in 3 to 4 batches, add gnocchi and cook just until they float to the top. As soon as they start to float, remove them immediately from the boiling water. Repeat with remaining dough.
5. While the gnocchi are cooking, heat the tomato broth. Add cooked gnocchi, serve in shallow pasta bowls and garnish with Parmesan cheese and any extra basil. Enjoy!

