

Baked ricotta & spinach gnocchi

Season: All

Serves: 30 tastes in the classroom
or 6 at home

Fresh from the garden: basil, garlic, mint, onion, parsley, spinach

Recipe Source: Adapted from a recipe by Teresa Oates: mangiamangia.com.au

This is a simple recipe that children can have a lot of fun with, especially when rolling out the gnocchi. They can also decide on which herbs to add based on their own taste preferences. Hopefully your pantry will already be stocked with lots of school-made passata! Serve with a salad and some crusty bread to mop up the tomato sauce.

Equipment:

metric measuring cups and scales
clean tea towel
chopping board
cook's knife
medium saucepan
strainer
large heavy-based saucepan
wooden spoon
grater
large bowl
mixing spoon
small spoon
ovenproof dish

Ingredients:

For the sauce:

1 tbsp olive oil
1 onion, finely chopped
2 cloves garlic, finely chopped
½ cup parsley, finely chopped
750 ml tomato passata
salt and pepper to taste

For the gnocchi:

300 g spinach, chopped
80 g pecorino cheese, grated
80 g mozzarella, grated
large handfuls of parsley, mint
and/or basil, finely chopped
(½ cup when chopped)
500 g fresh ricotta
½ cup plain flour
salt and pepper
olive oil to grease baking dish



What to do:

1. Preheat the oven to 200°C.
2. Fill the medium saucepan with water and put it on to boil. Blanch the spinach for about 30 seconds in the boiling water, then drain quickly using the strainer and rinse in cool water to stop the cooking process.



For the sauce:

1. Heat the olive oil in the saucepan, then add the onion, garlic and parsley. Cook on medium heat for 1–2 minutes or until onion is translucent.
2. Add the passata, season to taste, then stir to combine.
3. Cook on low heat for about 30 minutes.

For the gnocchi:

1. Mix together all of the gnocchi ingredients, except the mozzarella, in the large bowl.
2. Form balls of dough about 3 cm round using a small spoon.
3. Grease your ovenproof dish with oil and arrange the gnocchi in the dish.

To cook the gnocchi:

1. Drizzle the cooked tomato sauce over the top of your gnocchi, scatter over the grated mozzarella and bake in the oven for 15–20 minutes, until the cheese has baked to a beautiful golden-brown. Serve hot.

