



Gnocchi al forno

Gnocchi Casserole with Tomato Sauce, Parmesan, and Thyme



Medium



2 Servings



105 min.



An absolute classic of Italian cuisine: gnocchi! These little dumplings make sauce lovers' hearts beat faster, because to help the gnocchi soak up more sauce, they're traditionally pressed with a fork. Homemade and baked al forno with tomato sauce, fresh thyme, and Parmesan, this will become your new favorite dish. Either make the gnocchi yourself or buy them from your favorite Italian restaurant.

By the way: In addition to gnocchi di patate—the classic potato gnocchi—there's also gnocchi alla romana. This variation is made with durum wheat semolina instead of potatoes. In this recipe, we'll stick with the potato version.

Ingredients

For the gnocchi:

1 kg floury potatoes

1 egg

150–200 g flour

Salt, grated nutmeg

For the sauce:

1 package ORO di Parma

Sugo Tradizionale tomato
sauce (400 g)

100 g Parmesan*

a few sprigs of thyme

*Certain types of cheese
(e.g., Parmesan) are made
with animal rennet and
are therefore not suitable
for vegetarian dishes.

Step 1: The Preparation

First, make the dough for your vegetarian gnocchi casserole. To do this, peel the potato and cut it into quarters. Then cook them until tender. Mash the cooked potatoes with a potato masher. Add the egg, salt, and flour, and mix everything together by hand. Depending on the consistency of the dough, you can add a little more flour. Finally, grate some nutmeg over the top, and the dough is ready!

Step 2: Homemade Gnocchi

Now shape the dough into rolls about 1.5 cm in diameter and cut them into pieces about 2 cm long. To create the typical ridges, roll each piece of dough over a fork. Then all you have to do is add your gnocchi to boiling water. When they float to the top, they're done.

Step 3: The Tomato Sauce

Now heat the ORO di Parma Sugo Tradizionale tomato sauce in a pot. It tastes like it was just made! Of course, you can also make your own tomato sauce—it's really easy, it just takes a little longer.

Step 4: The Finale

Spread a little tomato sauce on the bottom of a baking dish. Add the gnocchi and cover them with the remaining sauce. You can sprinkle fresh Italian herbs, such as thyme, on top. Generously grate Parmesan cheese over the casserole and bake in the oven at 180°C for about 35 minutes. Your vegetarian gnocchi al forno is ready. Buon appetito! Can't get enough of delicious gnocchi recipes? No problem! Why not try our gnocchi with mushrooms and salsiccia?

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