RICOTTA GNOCCHI

Preparation time: 35 minutes  
Cooking: 20 minutes

RICOTTA GNOCCHI
500g fresh ricotta  
150g grated parmesan cheese  
1 egg, lightly beaten  
¼ tsp ground nutmeg  
2 cups plain flour

METHOD

• For the gnocchi, place ricotta, cheese, egg, nutmeg and ¼ 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