

## **POTATO GNOCCHI WITH TOMATO SAUCE, BASIL PESTO AND BRIE CHEESE**



### **Ingredients (serves 6 people):**

#### **Gnocchi**

- 1 kg red potatoes
- 20 g of cold unsalted butter
- 100 g Parmesan cheese
- 250 g of wheat flour
- 1 egg yolk
- 1 pinch of salt
- 1 pinch of nutmeg

#### **Sauce**

400 ml peeled tomatoes  
240 g diced brie cheese 10 g each  
4 tbsp basil leaves  
4 tbsp olive oil  
100 g of chopped bacon  
Salt to taste  
Black pepper to taste  
Grated Parmesan cheese to taste

**Preparation:**

1. Wash the potatoes thoroughly and cook with the peel and salt.
2. Once cooked, peel and pass through the still hot juicer.
3. Allow to cool and add cheese, butter, salt, nutmeg and egg yolk.
4. Mix well to form a firm and homogeneous dough.
5. Add the wheat flour slowly to a point but there may not be a heavy dough.
6. Roll up to 30 cm and cut into 2 cm cubes.
7. Reserve on kitchen towel with wheat flour.
8. For the sauce to heat the olive oil and fry the bacon until crisp and drain on paper towels.  
Reserve.
9. In the same bacon frying put the peeled tomatoes and cook for half an hour, put half of the brie cheese and cook a few more minutes.
10. Adjust salt and pepper.
11. In a pan of boiling salted water cook the gnocchi until they rise to the surface.
12. Drain with a slotted spoon.
13. Put the gnocchi on the plates, the sauce on top and the reserved bacon.
14. Place the diced basil leaves and the remaining brie cheese on top.
15. Serve immediately with grated Parmesan cheese.