

## POTATO GNOCCHI WITH BASIL PESTO



### **Ingredients (serves 8 people):**

#### **Gnocchi**

1200 g of peeled red potatoes  
240 g wheat flour  
100 g unsalted butter  
1 pinch of grated nutmeg  
20 g of grated Parmesan cheese  
6 g of ground pepper  
10 g of salt  
10 g of pinoli  
Grated Parmesan cheese to taste

#### **Pesto**

200 ml olive oil

200 g of clean basil  
150 g of chopped pinoli or nuts  
10 g of black pepper  
150 g grated pecorino cheese  
150 g grated padano grana cheese  
10 g of refined salt

**Preparation:**

1. For the gnocchi to cook the potatoes and then pass through a sieve and season with salt, pepper, nutmeg, parmesan and butter.
2. Cool the ingredients and add the wheat flour and Parmesan cheese.
3. Shape the gnocchi on a wheat flour table and make 1 cm diameter rolls and cut into 2 cm sizes. Reserve on kitchen cloth with wheat flour.
4. To the pesto add in the blender or food processor the basil, olive oil, pinoli, black pepper and salt.
5. Beat everything in pulse mode so that it doesn't burn until it becomes a paste.
6. In another container add the processor paste with pecorino cheese and grana padano and mix until the paste is homogeneous.
7. To cook in a pan with salted water the gnocchi until it rises to the surface,
8. Remove with a slotted spoon and place on plates.
9. Place previously toasted pesto and pinoli on a fry pan.
10. Serve immediately with Parmesan cheese to taste.