



## Gnocchi with Capers, Anchovies and Tomatoes

### Overview

**Difficulty:** Easy

**Servings:** 4 to 6

**Preparation Time:** 60 mins

**Cooking Time:** 20 mins

## Ingredients

### Gnocchi

1.5L Water

60g Eggs

220g Plain Flour

1 kg Whole Russet Potatoes (Washed)

A Pinch Nutmeg Powder

A Pinch Salt

A Pinch White Pepper Powder

### Garnish

5g Chopped Parsley

30g Freshly Grated Parmesan

### Sauce

½ Lemon

6 Medium-Sized Canned Anchovies

10g Capers

10g Chopped Parsley

20g Shallots

30g Garlic

150g Cherry Tomatoes

2 Tablespoons Butter

2 Tablespoons Extra Virgin Olive Oil

To Taste Cracked Pepper

To Taste Salt

# 1. Methods for Gnocchi

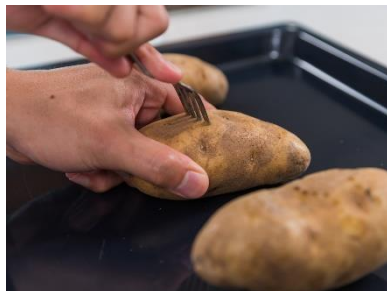
## Step 1

Preheat oven to 200°C using 4D Hot Air mode.



## Step 2

Place potatoes on a tray. Pierce with fork, and season with salt to taste. Bake for about 50 minutes to 1 hour.



## Step 3

Check with skewer to ensure they are fully cooked and soft. Leave aside to cool for about 10 to 15 minutes.



#### Step 4

Skin cooked potatoes. Pass through ricer into a bowl. Make a crater in the centre.



#### Step 5

Add eggs, nutmeg, white pepper, and salt. Knead for about 5 to 10 minutes to combine.



### Step 6

Sieve 200g of the flour into a bowl, and add to potato mix. Continue kneading to form dough, and divide into four pieces.



### Step 7

Lightly dust worktop surface with some of the remaining flour. Roll each piece into a string with 2cm thickness.





### Step 8

Cut strings into 1cm long nuggets, and use the tip of a fork to make markings. Place and space nuggets on lined baking tray to prevent clumping.



### Step 9

Fill a pot with water. Season with salt to taste and bring to boil. Cook Gnocchi for about 3 to 4 minutes. Remove once soft.



## 2. Methods for Sauce

### Step 10

Cut cherry tomatoes into halves. Roughly chop 15g parsley, and set 5g aside for garnishing.



### Step 11

Blend garlic, shallots and anchovies to form paste with your Hand Blender.



### Step 12

In a lightly heated sauté pan, melt butter. Fry blended paste. Add capers, lemon juice, halved cherry tomatoes, and cook until soft.







### Step 13

Season with salt and pepper. Add cooked gnocchi, and toss with sauce. Drizzle olive oil, add chopped parsley, and mix well.



## Step 14

Remove from heat. Top with grated parmesan and chopped parsley. Serve and enjoy.

