

Baked Ricotta & Spinach Gnocchi

Season: All

Serves: 30 tastes in the classroom or 6 at home

Fresh from the garden: basil, garlic, mint, onion, parsley, spinach

This is a simple recipe that you can have a lot of fun with, especially when rolling out the gnocchi. Students can also decide which herbs to add based on their own taste preferences. Hopefully your pantry will already be stocked with lots of school-made passata! Serve with a salad and some crusty bread to mop up the tomato sauce.

Equipment:

medium saucepan
metric measuring scales, jug
and cups
clean tea towel
chopping board
cook's knife
grater
strainer
large heavy-based saucepan
wooden spoon
large bowl
mixing spoon
small spoon
oven-proof dish

Ingredients:

For the sauce:

1 tbsp olive oil
1 onion, peeled and finely chopped
2 garlic cloves, peeled and finely chopped
½ cup parsley, finely chopped
750 ml tomato passata
salt and pepper, to taste

For the gnocchi:

300 g spinach, chopped
80 g pecorino cheese, grated
80 g mozzarella, grated
large handfuls of parsley, mint and/or basil
(enough to make ½ cup when chopped)
500 g fresh ricotta
½ cup plain flour
salt and pepper, to taste
olive oil, to grease the baking dish



What to do:

1. Preheat the oven to 200°C.
2. Fill the medium saucepan with water and put it on to boil.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Blanch the spinach for about 30 seconds in the boiling water, then drain quickly using the strainer and rinse in cool water to stop the cooking process.

