

# RED ROCK TRATTORIA GNOCCHI

## Gnocchi

3 medium-large Yukon potato  
Course sea salt  
Olive oil  
3 egg yolks  
1 & 1/2 cup AP flour  
1/4 cup ricotta cheese  
2 table spoon chopped fresh Italian parsley  
2 tables spoons grated Parmesan cheese  
1 tablespoon salt

Coat the potato in olive oil and course salt bake at 350 for 1 hour (until cooked thru). Allow to cool for 30 min. Peel and finely grate the potato using a ricer or cheese grater. Using the well method, mix in all other ingredients to form a dough. Little bit at a time roll the dough out into long strings and cut into pillow shapes 1-2cm long. Blanch in salted boiling water until it floats and remove immediately toss in olive oil and allow to cool on a baking sheet. Once cool cover with Saran wrap and refrigerate (up to 3 days). When ready to eat heat fry pan with olive oil till hot add gnocchi let brown on both sides.

## Pesto

2 cups fresh basil  
1/4 cup toasted pine nuts  
1 clove garlic  
3 table spoons olive oil  
1/2 fresh lemon juice  
Salt to taste

## Sauce

3 table spoon butter  
3 table spoon sun-dried tomato julienne  
3 table spoon fresh torn basil  
2 Spring of thyme picked and roughly chopped  
1 table spoon chopped flat leaf parsley  
2 table spoons grated Grana Padano  
2 cups heavy cream 33% or higher  
Salt to taste

Using a robo coupe, Blend basil, pine nuts, garlic, olive oil, lemon juice and salt to make pesto. When gnocchi is seared add the pesto and all sauce ingredients and simmer till coats the gnocchi for 2-3 mins. Should feed 5-6 adults.

**ENJOY!**



**Red Rock**  
—TRATTORIA—