Gnocchi with tomatoes and mozzarella

Up to 30 min. | *Simple* | *Vegetarian*

Zubereitung

1. To make this delicious gnocchi dish, first boil the gnocchi.
2. Next, finely chop the shallots and garlic and sauté in a pan with the tomato purée and oil. Strained tomatoes and cherry tomatoes are then added. Salt, pepper and nutmeg provide the necessary flavour. Finally, stir in a little white wine vinegar and cream.
3. The gnocchi can then be added to the sauce.
4. Our GOLDSTEIG mozzarella ball, which we use in small pieces as a topping, provides an extra flavour experience. Then place in the oven for 10 minutes at 180 °C.
5. Finish off with fresh basil and chilli flakes.

Zutaten

For one casserole dish:

- 400g gnocchi
- 1 tbsp oil
- 30g shallots
- 1 tsp garlic
- 1 tbsp tomato purée
- 400g strained tomatoes
- 150g cherry tomatoes
- 1/2 tsp salt
- 1/2 tsp pepper
- 1/4 tsp nutmeg
- 1 tbsp white wine vinegar
- 50ml cream
- 180g GOLDSTEIG mozzarella ball
- 1 tbsp fresh basil
- 1/2 tsp chilli flakes