



BAKED GNOCCHI RAGU

🕒 prep time 20 minuti 📖 cook time 75 minuti 🍽️ serves 2 people

INGREDIENTS

- 500g San Remo Traditional Gnocchi
- 2 tbsp Diana Olive Oil or Francesco Olive Oil
- 1 medium onion, finely chopped
- 1 carrot, finely chopped
- 1 celery stick, finely chopped
- 2 Kangaroo Island Fresh Garlic cloves, minced
- 300g Carnevora' lean beef mince
- 200g Barossa Fine Food Italian pork sausage, skins removed & crumbled
- 125ml white wine
- 3 tbsp Lucia's Fine Foods tomato paste
- 750ml Gaganis tomato passata
- 2 bay leaves
- sea salt & cracked black pepper, to taste
- 1/2 ball La Casa Del Formaggio or Le Vera Fine Cheese fresh mozzarella
- Parsley, roughly chopped to garnish

METHOD

- 1 Heat olive oil in a medium heavy based saucepan to medium heat.
- 2 Add onion, carrot and celery and sauté until softened but not coloured. Add garlic and sauté for a further minute.
- 3 Add beef mince and sausage meat, increase heat to medium-high and sauté until moisture evaporates and meat is browned - ensuring all meat is broken up into small pieces with wooden spoon.
- 4 Add white wine and reduce to a third.
- 5 Add tomato paste and cook for 1 minute.
- 6 Add tomato passata, bay leaves, salt and pepper to taste. Bring to the boil and lower heat to a simmer.
- 7 Simmer for one hour, adding water if necessary.
- 8 Preheat oven grill to low.
- 9 Heat gnocchi according to packet instructions.
- 10 Strain gnocchi, place in a medium oven proof frypan, add half the ragu and toss to combine.
- 11 Tear mozzarella into pieces and place over the gnocchi.
- 12 Grill until cheese is melted, bubbly and golden.
- 13 Serve, garnished with chopped parsley.
- 14 Note: To use the remaining half of the ragu simply toss through 500g of San Remo pasta of

your choice. Leftover ragu will last 3-4 days in an airtight container in the refrigerator. If you do not expect to eat the food within 3-4 days it is best frozen immediately and it will last for up to 3 months. When reheating ragu ensure it is steaming hot throughout.

