Gnocchi alla Sorrentina (Fresh Potato Gnocchi) Ingredients and recipe for Gnocchies and sauce:

RECIPES



1 kg potatoes starchy potatoes (e.g. Maris Piper, Yukon Gold or Russet)
200–300 g flour
1 tsp salt

Sauce & Bake:
600 ml passata
2–3 tbsp olive oil
1–2 garlic cloves
200–250 g mozzarella
30–50 g parmesan
Basil, Salt & pepper



1. Cook potatoes Boil whole until tender.
Peel hot, mash/ricer while warm.
2. Make dough
Add salt
200 g flour → mix gently. Add more flour only if sticky.
3. Shape: Roll into ropes, cut 2 cm pieces, optional ridges.
Rest 10–15 min on flour dusted surface to avoid sticking together
4. For the sauce:
Heat oil
add garlic, fry till light golden brown
add passata, salt, pepper, basil
simmer ca. 15 min.
5. Cook gnocchi
Boil in salted water 1–3 min until they float.
Transfer straight to sauce.
6. Assemble
Mix gnocchi with sauce → into baking dish
→ top mozzarella, parmesan, basil.
7. Bake
Bake 200°C / 390°F for 10–12 min until melted/golden.
8. Serve
Serve hot with extra basil + parmesan.

Quick tips

- Use warm potatoes — they absorb less flour and give lighter gnocchi.
- Don’t overwork the dough — knead just enough to bring together.
- If dough feels gummy, add a little more flour, but avoid making it dense.
- Drain mozzarella well (pat with paper towel) to prevent a watery bake.
- Freeze uncooked gnocchi on a tray, then bag; cook from frozen (add 1 min to cooking).