

Golden gnocchi with burst cherry tomatoes



*And mozzarella balls,
if you like!*

You can serve this without frying the gnocchi if you prefer, but it gives a lovely crunch.



2 servings

INGREDIENTS

250 g gnocchi
300 g cherry tomatoes
4 cloves garlic, finely sliced
4 tbsp olive oil
20 g butter
1/2 tsp sugar
125 g mozzarella pearls (or 1
mozzarella ball, torn)
Small bunch fresh basil
Sea salt & freshly ground
black pepper
Grated parmesan to serve)

INSTRUCTIONS

1. Heat 2 tbsp olive oil in a frying pan over medium heat. Add the garlic and cook gently for 30 seconds, then add the cherry tomatoes. Season well. Cook for 8–10 minutes pressing lightly on some to burst and form the sauce, leaving others lightly crushed. Add sugar
2. Meanwhile, bring a pan of salted water to the boil. Add the gnocchi and cook for about 2 minutes, until they float. Drain well.
3. In a wide frying pan, heat 2 tbsp olive oil and the butter. Add the gnocchi and fry for 4–5 minutes until golden and crisp on the outside.
4. Add basil and mozzarella to tomato sauce and stir briefly so it softens but doesn't fully melt.
5. Tip the crispy gnocchi into a dish, and spoon over the tomatoes and sauce. Add parmesan if you like. Serve immediately.