

## Know Your Gnocchi

### Classic Potato Gnocchi with Pomodoro

Gnocchi:

3 pounds medium russet potatoes, scrubbed (about 6 or 7)

$\frac{3}{4}$  cup all-purpose flour, plus more for surface

1 tablespoon kosher salt, plus more

Preheat oven to 350°. Prick potatoes all over with a fork, then bake directly on oven rack until very tender, about 1 hour. When cool enough to handle, scrape potato flesh into a medium bowl; discard skins.

Pass through a food mill or ricer onto a paper towel-lined baking sheet (to absorb excess moisture). Let cool completely.

Transfer potatoes to a large bowl, sprinkle with  $\frac{3}{4}$  cup flour and 1 Tbsp. salt, and knead until a sticky dough form. Lightly flour your hands and work surface. Divide dough into 6 portions. Roll each into a long, compact rope about  $\frac{1}{2}$ " thick. Cut into 1" pieces.

Working in 4 batches, cook gnocchi in a large pot of boiling salted water until they float, about 3 minutes. Using a slotted spoon, transfer to a pan of tomato sauce as you go.

Pomodoro Sauce:

1 28-ounce can whole peeled tomatoes

$\frac{1}{2}$  cup olive oil

2 garlic cloves, chopped

$\frac{1}{4}$  teaspoon sugar

Kosher salt

Pulse tomatoes with juices in a blender to form a coarse purée. Heat oil in a medium saucepan over medium heat. Add garlic and cook, stirring often, until beginning to brown, about 2 minutes. Add tomato purée and sugar and season with salt. Bring to a boil, reduce heat, and simmer gently until sauce is slightly thickened, 10-15 minutes.

### Ricotta Gnocchi with Sage Butter

One 15-ounce container ricotta cheese, preferably whole milk

2 eggs, lightly beaten

1  $\frac{1}{4}$  cups freshly grated Parmesan, plus more for serving

Freshly ground black pepper

$\frac{3}{4}$  to 1 cup flour

3 tablespoons unsalted butter

10 sage leaves

Bring a large pot of water to a boil and salt it. Combine the ricotta, eggs and Parmesan in a large bowl, along with some salt and pepper. Add about 1/2 cup flour and stir; add more flour until the mixture forms a very sticky dough. Scoop up a spoonful of dough and boil it to make sure it will hold its shape; if it does not, stir in a bit more flour.

Put the butter in a large skillet over medium heat. When it melts and turns a nutty brown color, add the sage. While it fries, drop the ricotta mixture by the rounded tablespoon into the boiling water, working in batches of six or so at a time so as not to overload the pot.

When the gnocchi rise to the surface, remove with a slotted spoon and transfer to the skillet. When all the gnocchi are done, toss, taste and adjust the seasoning, and serve immediately.