3 x 400g cans cherry tomatoes
1 long red chilli, sliced
1⁄4 cup (60ml) vincotto
2 cups (500ml) vegetable stock
2 cloves garlic, crushed
sea salt and cracked black pepper
1 tablespoon extra virgin olive oil
finely grated parmesan, to serve
basil leaves, to serve
kale and cheese gnocchi
3 cups (100g) shredded kale
1 cup (80g) finely grated parmesan
2 cups (200g) ricotta
1⁄2 cup (50g) grated mozzarella
1⁄2 cup (100g) plain (all-purpose) flour, sifted,
  plus extra for dusting

Preheat oven to 220°C (425°F). To make the gnocchi, place the
kale in a medium bowl, cover with boiling water and set aside
for 5 minutes. Drain and squeeze out excess water. Place the
kale, parmesan, ricotta, mozzarella and flour in a large bowl,
sprinkle with salt and pepper and mix to combine. Divide the
mixture into 4 pieces and roll out each on a well-floured surface
into a 30cm log. Cut each log into 2cm pieces and set aside.

Place the tomatoes, chilli, vincotto, stock, garlic, salt and
pepper in a large, deep-sided roasting tray. Cover with
aluminium foil and place in the oven for 5–10 minutes or until
heated through. Add the gnocchi to the tray, drizzle with the
oil and cook for a further 10–15 minutes or until the gnocchi
are cooked through. Sprinkle the gnocchi with parmesan and
basil leaves to serve. Serves 4–6.

Tip: You can prepare the gnocchi a day in advance – keep it refrigerated
in an airtight container. You could also freeze prepared gnocchi in
zip-lock bags for up to one month, and just defrost before cooking.

sprinkle with parsley
instead of basil and
sprinkle with feta instead
of parmesan
instead of vincotto
2 small oranges squeezed
for juice
instead of parmesan
use tasty in gnocchi