



Kale and ricotta gnocchi

Ingredients

400 grams of chopped tomatoes
1 large onion finely chopped
2 tablespoons of extra virgin olive oil
2 tablespoons of balsamic vinegar
2 cups of vegetable stock
2 cloves of garlic crushed
Sea salt and cracked pepper
1 tablespoon of extra virgin olive oil
1/4 cup of finely grated Parmesan
1 handful of basil leaves or parsley

Kale and cheese gnocchi
3 cups of shredded kale or greens
1 cup of grated Parmesan
500 grams of ricotta
100 grams of mozzarella
2/3 cups of plain flour

Method

- ****Preheat oven to 200 degrees Celsius
- *** Place a large saucepan of water on to boil
- ***To make the gnocchi place the kale in a medium bowl and carefully cover with boiling water and set aside for 5 minutes. Drain and squeeze out excess liquid by putting the kale in a colander over a bowl and push down on a wooden spoon
- ***Place drained kale, Parmesan, ricotta, mozzarella and flour into a large bowl. Season with salt and pepper and mix to combine.
- ****Now make your tomato sauce
- ***Place olive oil, chopped onion, garlic into a pan and sauté for a few minutes.
- ***Then add tomatoes, vinegar, stock, salt and pepper and bring to the boil then simmer away.
- ****Divide mixture into as many people in your groups.
- **** Clean down your whole table so you can roll your gnocchi
- ****Place just a sprinkling of flour in front of each child ready for them to roll their gnocchi.
- ****Roll your gnocchi out and cut into 3 cm pieces place onto platters lined with baking paper
- ***Place the tomato sauce into 2 large baking trays, place the gnocchi into the tray and cover with cheese.
- *** Cook until heated through
- *** Serve immediately onto individual plates.