

3 x 400g cans cherry tomatoes  
1 long red chilli, sliced  
¼ 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 (400g) ricotta  
½ cup (50g) grated mozzarella  
¾ 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

\*