

## Featured recipe

---

*Created during a recent trip to Abruzzo, Italy. Situated on the Adriatic Sea and peppered with mountains, Abruzzo is a hidden treasure of Italy. Abruzzo chefs are known for turning simple fresh ingredients into magnificent feasts. Mangia!*

### Gnocchi with Pomodoro Fresco (Serves 6)

---

2 pounds baking potatoes or boiling potatoes, cleaned  
2 large eggs  
2 teaspoons kosher salt  
1 1/2–2 cups flour  
1 recipe Pomodoro Fresco (recipe follows)

Place potatoes into a large pot of cold water. Bring to the boil, lower heat and cook until tender. Drain and peel potatoes while still hot.

Place the potatoes into a food mill in batches and press through.

Transfer potatoes to a work surface; make a well in the middle and mix in eggs and salt. Gradually knead in the flour until mixture is smooth, but just slightly sticky. If mixture appears too sticky, work in a little more flour.

Take a piece of the dough and roll it into a long cylinder, about a half-inch in diameter.

Cut into pieces about 1–inch in length. To give gnocchi their special grooves, use a gnocchi paddle, or roll the gnocchi over the tines of a fork. Place on floured baking sheet. After the first tray is filled, place in the freezer for about 1 hour (the gnocchi should be very firm before cooking). Repeat the above procedure with the remaining dough.

Set a large pot of salted water to boil. The gnocchi should be cooked in batches. Lower the first batch (about 20) gently into the boiling water. After a few minutes they will rise to the surface. Leave them to bob about for 2 minutes, scoop them out with a slotted spoon and place onto a serving dish. Repeat until all the gnocchi are cooked. If you don't want to cook all of the gnocchi at once, place the well-chilled gnocchi into a freezer bag (freeze for up to 3 months).

Serve gnocchi topped with Pomodoro Fresco and freshly grated Parmesan cheese.

### Pomodoro Fresco

---

12 plum tomatoes, chopped into medium size pieces  
1 small onion, chopped fine  
2 teaspoons kosher salt  
5–7 basil leaves, washed and dried and torn into pieces  
3–4 tablespoons extra-virgin olive oil  
Food mill for pureeing the tomatoes

Heat a medium size pot, add the olive oil. When hot, add the onions and cook until soft. Add the tomatoes, salt, and cook for 20 minutes or until most of the liquid has evaporated. Adjust seasonings. Add the torn basil leaves and cook for another 5-10 minutes. Remove the pot from the stove and allow tomatoes to cool.

Ladle the cooked mixture in batches into the food mill and press through.

Return sauce to the pot and heat slightly until ready to use.