



Salsa Sorrentina

Sorrentina tomato sauce

Ingredients (Serve 4):

- Basil
- Extra Virgin Olive Oil
- 100gr. Grated Parmesan
- Garlic
- Black Pepper
- 500 gr. of tomato sauce
- 400 gr. of fresh mozzarella

Tools:

- Fry Pan or Medium Pot
- Baking Dish
- Oven

Preparation:

1. Pour a drizzle of oil in the pot, a clove of peeled whole garlic and the tomato sauce. Salt to taste. Season with the basil leaves, then cover with the lid and cook over medium-low heat for about 30 minutes.
2. Remove the garlic from the sauce and pour half of it into a bowl. Drain the gnocchi with the help of a slotted spoon as soon as they come to the surface and dip them gradually into the bowl where you poured the sauce. Gently mix with a spoon.
3. In a baking dish, pour the remaining sauce on the bottom, then add a drizzle of oil and pour the gnocchi. Season with a layer of diced mozzarella and a sprinkling of Parmesan. Then continue with another layer of gnocchi, the remaining mozzarella and Parmesan. Bake your sorrentine gnocchi in a static oven preheated to 250 ° in grill mode for 5 minutes. Serve them piping hot and steaming.

Keep Cooking and Enjoying Traditional Roman Food.

Buon Appetito!

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