



Homemade dumplings gluten-free and simply tomato sauce

Ingredients

1 kg of yellow potatoes 250/300 g of gluten free flour 400 g of Tomato Sauce Passata in PET bottle 1/2 shallot 1 garlic clove 3 tablespoons extra virgin olive oil Fresh basil Salt Sugar Parmesan cheese

Preparation

For the Dumplings:

1. Boil the potatoes in salted water for about 40 minutes.
2. Drain and peel while still warm so the skin will come off more easily.
3. Mash with a potato masher in the middle of a pastry board, add the salt and started to knead adding flour a little at a time.
4. Take the rolls with the dough, cut into pieces and pass them on the tines of a fork to give it the usual form of the dumplings.

For the tomato sauce:

1. Finely chop the shallots and sauté with olive oil and a clove of garlic.
2. Add the tomato sauce, 1/2 cup of water, a pinch of salt and 1/2 teaspoon sugar.
3. Cook over low heat with the lid leaving a small opening for 20-30 minutes, stirring occasionally.
4. When cooked, remove from the heat and add the fresh basil.
5. Cook the gnocchi in boiling salted water until they come to the surface, drain them gently with a slotted spoon and toss with the tomato sauce.
6. Serve with a sprinkling of Parmesan cheese and decorate with a few basil leaves.

