



## MAKE IT

# NONNA'S GNOCCHI AND RAGU

RACV City Club executive chef Jason Camillo learnt to make gnocchi with his Nonna when he was five. She adapted her decades-old recipe to make use of the microwave, which keeps the potatoes dry and fluffy.

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### Gnocchi ingredients

1 kilogram potatoes (desiree or royal blues are best)  
2 whole eggs  
200 grams flour  
7 grams salt

### Method

Microwave potatoes on high for 12 to 15 minutes until cooked through and soft and fluffy.

If you have a ricer or mouli you can press the potatoes through here even with the skins on as they will be left behind. Alternatively you can crush with a fork or masher. It is important that you work quickly.

While the potato is warm, add the egg and salt.

Mix well and slowly add the flour to form a soft dough. The amount of moisture in the potatoes will vary depending on variety and time of season. This will also affect how much flour is needed, so take care not to add too much. Too much flour will make your gnocchi heavy.

Lightly dust a bench top with flour. Dust your hands, take a handful of dough and using the palms of your hands roll out the dough from the middle out to the edges to form a long cylinder with the diameter of a five-cent piece.

Using a butter knife dipped in flour, cut the cylinder into 2-centimetre pieces and give them a little pinch to form a pillow shape.

Bring a large pot of water to the boil and add a handful of salt.

Once boiling, add a small amount of gnocchi to the water. Once they rise to the top cook for one more minute then scoop out with a sieve. Place aside and repeat until all gnocchi is cooked.

Place gnocchi in a bowl and pour over the ragu, followed by a generous shaving of Grana Padano parmesan.

### Ragu ingredients

25 millilitres olive oil  
25 grams butter  
500 grams flank steak or rump, cut into chunks  
1 onion, finely diced  
1 clove garlic, finely sliced  
400-gram tin whole peeled tomatoes  
700 millilitres passata

### Method

In a heavy-based saucepan heat olive oil and butter, and brown off flank steak until caramelised. Remove from pan, and set aside.

Add onions and garlic and sweat until transparent.

Return the flank steak to the pan. Add whole peeled tomatoes and passata.

Bring to the boil then turn to a low simmer.

Cook for 1.5 hours or until flank is tender, stirring occasionally to ensure it doesn't stick to the bottom of the pan.

Serves 4.