

Homemade gnocchis with burrata and cherry tomatoes

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Consejo del chef

Serve with burrata, fresh basil leaves, and a dash of olive oil.

Raciones para 4

1000 gr Potatoes

2 Egg yolks

Salt

300 gr Flour

Olive oil

2 Cloves Garlic

Cherry tomatoes

Fresh basil

Burrata

Fresh basil

Olive oil

- 1** Place the whole, unpeeled potatoes in the oven with the steam function at 100 % for approximately 25 minutes or until tender. Once out of the oven, peel the potatoes and mash them while still hot.
- 2** Add the egg yolks and flour to the potato mash. Knead until you get a smooth dough that does not stick to your hands (add more flour if needed). Divide the dough into portions, roll into small logs, and cut into small pieces using a small, sharp knife. Shape each piece into a round gnocchi and place on a tray with plenty of flour to prevent sticking.
- 3** Boil the gnocchi in salted boiling water for a couple of minutes.
- 4** In a frying pan with a drizzle of olive oil, fry the sliced garlic cloves until golden. Add the cherry tomatoes and a pinch of salt. Cook with the confit function until tender and add chopped basil. Add the gnocchi to the pan and sauté briefly.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/gnocchis-caseros/>

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