

# KOHLER FOOD & WINE

## GNOCCHI DE PAN

Juan Urbieta

Ristorante Bartolotta dal 1993

Trieste-style bread gnocchi

Serves 6

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### INGREDIENTS:

#### For the Gnocchi:

1 cup breadcrumbs, plus more if necessary  
⅓ cup flour, plus more if necessary  
½ cup milk  
1 egg  
4 teaspoons Parmigiano-Reggiano, grated  
¼ teaspoon salt

#### For the Meat Ragù:

¼ cup olive oil  
2 cloves garlic, minced  
1½ cup mirepoix, minced (¼ carrot, ¼ medium onion, and ½ celery rib)  
1 sprig of fresh rosemary  
2 tablespoons tomato paste  
½ pound ground beef  
½ pound bulk pork sausage, sweet  
½ cup dry red wine, good quality  
2 cups water or stock  
Parmigiano-Reggiano, to garnish

To make the gnocchi, mix all the ingredients in a large enough bowl and knead with clean hands until a soft dough forms. If the dough seems to be wet like batter, add a couple tablespoons of breadcrumbs at a time and add flour until a dough forms. It's better to have a soft dough than too firm, avoid this or the gnocchi will be too dense. Lightly flour a clean counter and cut the dough into thin strips, then roll each strip into ½-inch thick ropes. Flour lightly again and cut all the gnocchi diagonally. Dust with flour as necessary to prevent them from sticking.

For the meat sauce, heat olive oil in a large skillet over medium-high heat. Sweat off the garlic and mirepoix until soft and translucent, about 5 minutes. Add the sprig of rosemary, tomato paste, and the meats and cook, stirring often for about 10 minutes until lightly brown. Deglaze with the wine and allow to reduce for 2 minutes to cook off the alcohol. Season with salt and pepper and add the water or stock. Lower heat, cover and simmer gently for 1 hour or until the liquid reduces but not entirely. The sauce should naturally thicken slightly. Discard the rosemary.

Bring a large pot of water to a boil with a generous amount of salt. Carefully drop the gnocchi into the boiling water. When the gnocchi floats to the surface, they are done. Drain and transfer onto the skillet with the simmering meat sauce. Stir to coat. Turn off the heat. Add the Parmigiano-Reggiano, stir and serve.