POTATO GNOCCHI

**Ingredients:**
- 6 potatoes
- 6 eggs
- 2 cups self raising flour
- Salt, olive oil

**Equipment:**
- cutting board, slotted spoon
- measuring cup/jug
- saucepan/colander, baking tray
- blender, potato masher
- peeler, sharp knife

**Method:**
1. Peel, dice potatoes, boil in saucepan of water until soft (test with skewer).
2. Drain through colander, place potatoes back in saucepan and mash. Place another large saucepan of water on to boil while making gnocchi.
3. To potatoes add eggs and salt, blend with blender.
4. Add flour to potatoes until thick dough consistency.
5. Flour bench, put dough on bench, divide dough into 4, roll into sausages then cut each sausage in 2cm lengths,
6. Add salt and slurp of olive oil to boiling water, add about 10 gnocchi to water, when they rise to the top in about 3 mins remove them with slotted spoon, place on tray and keep warm in oven (about 100°C).
7. Repeat with remaining gnocchi, serve with sauce.

RICH TOMATO SAUCE

**Ingredients:**
- 500gms tomatoes
- 1 large onion diced
- 2 cloves garlic
- ½ cup olive oil
- Salt /pepper
- ½ cup basil leaves

**Equipment:**
- sharp knife
- cutting board
- garlic crusher
- measuring jugs
- large saucepan
- hand blender

**Method:**
1. Skin tomatoes (put a slit on bottom of tomato, put in boiling water for 1 min then remove with slotted spoon and put in cold water for 1 min).
2. Place tomatoes, onion, garlic and oil in saucepan and cook over moderate heat for 15 mins.
3. When tomatoes are soft blend with blender.
4. Chop basil and add to sauce, keep warm and serve with gnocchi.