

Gnocchi di Patate e Buffalo Mozzarella

INGREDIENTS

- 2 whole baking potatoes
- 1 ½ cups flour
- 2 egg yolks, beaten
- salt and pepper to taste
- 10 cherry tomatoes
- 8 oz. Lioni Bufala Fresca mozzarella, cubed
- fresh basil leaves, chopped
- extra-virgin olive oil
- garlic, sliced

PREPARATION

- 1) Boil potatoes with skin. Once cooked, peel and mash. Then, add in the flour and beaten egg yolks.
- 2) Roll the potato mixture to a ½" thickness and cut into 1" long pieces. Salt and pepper to taste.
- 3) In large pot, boil water, and add the gnocchi. When they rise to the surface they are done. Drain and set aside.
- 4) For cherry tomato sauce, cut the cherry tomatoes in half then sauté in a pan with sliced garlic and olive oil.

(continued on reverse side)



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PREPARATION (CONTINUED)

- 5) In an oven-safe dish, add the drained gnocchi to the tomato sauce to coat. Sprinkle the buffalo mozzarella on top and garnish with basil.
- 6) Bake in the oven at 350° F for 5 minutes or until cheese is melted. Serve immediately.

Serves 4.

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Recipe Created By Chef Raffaele Ronca Food Network **CHOPPED** Champion

Chef Raffaele Ronca was born and raised in Naples, Italy, where he comes from a family of butchers and fishermen. Working in his uncle's restaurant in Naples and helping his mother make fresh pasta daily, Raffaele developed a lifelong passion for food.

*With an old friend from Naples, Romeo Palmisano, Raffaele has opened **Ristorante Rafele** featuring their beloved Naples' cuisine. At Rafele, Romeo and Raffaele believe in L'appetito viene mangiando — that's Italian for "Food that makes you want more!"*

