

Gnocchi and Ragu Sauce



1



2



Finely dice the onion
Peel and grate the clove of garlic



3

Add 1 tsp oil and fry onion
and garlic for 2 mins

4



Open the tin of tomatoes and add to
saucepan, add 1 tbsp tomato puree



5

Add the mixed herbs, a pinch of
pepper



6

Open the tin of potatoes



7

Add potatoes and the water to
the saucepan

8



Leave to simmer for 5 minutes-
leave to cool



9

Weigh out 100g flour, place on top
and make a well



10

Mash potato with a fork and add
in centre



11

Make another well and add the
egg, make dough



12

Roll into long shape and cut into 3
cm pieces, add back into hot water