

From the
kitchen of

J.T. Ellison



Ingredients:

- ✓ One bag of gnocchi (you can use whole wheat if you want), cooked.
- ✓ Marinara – any kind you really like will do, but a good zesty one is best. I like Mid's, and I usually add a shake of red pepper flake to it, just for some extra pizzazz.
- ✓ Fresh buffalo mozzarella
- ✓ Bag of shredded mozzarella
- ✓ Three large leaves fresh sweet basil per serving – sweet basil is the trick here.

Gnocchi alla Sorrentina

By special request, my super simple Gnocchi alla Sorrentina. I've been perfecting my recipe after we had this in Sorrento, at a little dive restaurant perched on top of a hill. One of the finest meals we've ever had. I can't wait to go back.

(Keep in mind, good Italian girls make their own gnocchi, but since I've been out of a kitchen for the past month, we're going with pre-made for convenience sake.)

Directions:

- Boil the gnocchi in salted water until they float
- Tear one leaf of basil per bowl
- Drain and layer in individual small French ovens (like lasagna) - First the gnocchi, then a light cover of marinara, a few pieces of basil, then add cubes of buffalo mozzarella. Layer on shredded mozzarella, then more marinara, a bit more basil. You don't want it soupy, so about a ladle per bowl is perfect.
- Place in 350 degree oven for 15 minutes or until the cheese is clearly melted and bubbly.
- Garnish with remaining basil and devour.

*As seen in J.T. Ellison's newsletter. For more recipes, visit JTEllison.com.
Want a wine to go with your recipe? Check out J.T.'s wine blog,
The Wine Vixen, at TheWineVixen.com.*

