

GNOCCHI ALLA NORMA

INGREDIENTS

800g eggplant , cut into 2.5cm/1" cubes
2 tbsp extra virgin olive oil
1/2 tsp each salt and pepper
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4 garlic cloves , finely minced
1/2 small onion , very finely chopped
65 ml dry white wine , anything not too sweet or woody
700g tomato passata
65 ml water
1 tsp dried oregano
1/2 tsp red chili flakes , optional (for a hint of heat)
Salt and pepper to taste

METHOD

1. Preheat oven to 220°C fan. Line a tray with baking / parchment paper. Toss eggplant with oil, salt and pepper. Spread on the tray and roast for 20 minutes. Flip, then roast for a further 5 minutes. Cool on tray
2. Heat oil in a very large skillet over medium heat. Add garlic, cook for 20 seconds until golden, then add onion, chili pepper and cook for 2 to 3 minutes until translucent and cooked through.
3. Increase heat to medium-high and add wine, if using. Let it simmer, scraping the base of the pan to deglaze, until the wine mostly evaporates.
4. Add tomato passata, dried herbs, red pepper flakes, salt and pepper. Stir and simmer 20-25 minutes.
5. Stir in eggplant, then add cooked and drained gnocchi. GENTLY toss until gnocchi is coated in the sauce (so the eggplant doesn't turn into complete mush!).
6. Serve immediately, garnished with a good pinch of fresh basil and parmesan.

THE
COOKERY

by The Secret Jozi Chef