

# Pan-Fried Ricotta Gnocchi with Ragu

Serves: 4 | Preparation time: 20 minutes

Cooking time: 20 minutes

## Ingredients

### Mitchell's Quality Meats

500g pork mince & 500g veal mince

1L beef stock

### Everyday Deli

500g ricotta (full cream)

2/3 cup grated parmesan; 2 eggs

1 cup flour (½ cup extra flour for the bench)

1 x 600ml bottle of tomato passata

Pinch of salt, and butter for frying

### Strawberry Point

4 cloves garlic sliced; 2 carrots; 2 onions; 2 sticks of celery

## Method

In the bowl of a stand mixer, place ricotta, parmesan, eggs, flour & salt & combine gently with a paddle attachment. Turn the dough out onto a floured bench & divide into four equal parts. Roll each portion into a long sausage & cut with a knife into small pieces 1.5 cm long or approximately 8g each. Bring a large pot of salted water to a rolling boil. Add the gnocchi ¼ at a time all at once. Lower it into the water on a small tray. Once the gnocchi has floated to the top, scoop it out with a slotted spoon straight back onto the tray. Put it aside until ready to pan fry. To make the sauce, place the oil in a large saucepan with the minced meats. Brown well for 15 mins. Chop the garlic, onion, celery and carrot in a food processor. Add the passata. Simmer gently for 5 mins. Add the chopped vegetables & the stock. Season with salt and pepper. Simmer gently for 40 mins or up to 2 hours with the lid on. To finish, pan fry the gnocchi in butter. Toss in the sauce.

Serve immediately with parmesan cheese.



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