



Spinach and Ricotta Gnocchi with Tomato and Herb Sauce

Ingredients

For the gnocchi

500g frozen spinach, thawed, or 650g fresh spinach, cooked until wilting
250g ricotta cheese
100g parmesan, freshly grated
150g plain flour, plus extra for flouring
2 free-range eggs
freshly grated nutmeg
salt and freshly ground black pepper

For the sauce

2 tbsp extra virgin olive oil
1 medium onion, chopped
1 carrot, finely diced
2 garlic cloves, chopped
2 x 400g cans chopped tomatoes
2 tbsp tomato purée
1 tsp caster sugar

1 bouquet garni (3 generous sprigs fresh thyme, 2 bay leaves, 2 big sprigs fresh parsley, tied together with string)
salt and freshly ground black pepper

To serve

freshly grated parmesan