Spinach gnocchi with pork cheeks



Used bresc products



Bresc Pesto rosso 450g



Bresc Red chilli puree 450g



Bresc Spanish garlic Ajo de Andalucia 450g



Bresc Strattu di pomodoro 450g

Ingredients

8

For the pork cheeks

- 600 g pork cheeks
- 100 g bacon rashers
- 1 large onion, chopped
- 10 g Bresc Andalusian garlic puree
- 20 g Bresc Pesto rosso
- 16 g flour
- 4 tomatoes
- 2 dl red wine
- 10 g Bresc Red chilli puree
- 2 dl meat fond
- 1 dl water
- 150 g butter
- salt and pepper
- oil for frying
- sage for deep-frying

For the gnocchi

- 300 g spinach
- 400 g potatoes
- 150 g flour and a little extra for dusting
- 1 egg yolk
- 50 g Bresc Strattu di pomodoro
- 25 g grated Parmesan cheese
- salt and freshly-ground pepper

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Preparation method

Cut the pork cheeks into pieces and roll them in the flour. Heat the oil in a casserole and fry the meat on a high heat. Dice the onion and tomatoes.
Turn down the heat and fry the bacon rashers, onion, red chilli and garlic with the cheeks.
Add the tomato and pesto, then add the wine and the fond. Bring to the boil, cover and leave to simmer gently for 4 to 5 hours until the meat is tender. Reduce the sauce slightly at the last minute until it is thick as required.
For the gnocchi, wash the spinach. Rinse it and squeeze out all the water, then finely chop the spinach. Peel the potatoes, boil them until cooked with a little salt, then dry them in their own steam and mash them. Mix the flour and spinach into the mash and season with salt and pepper. Stir in the egg yolk and knead it for a few minutes.
Shape rolls about 1.5 cm thick, then cut the rolls into slices about 2 cm thick. Carefully press the centre of the slices slightly, then dust with a little flour.
Bring a pan of water to the boil and cook the gnocchi carefully, not too many at the same time. The gnocchi are cooked when they start to float. Brown the butter and fry the sage in it. Remove the sage from the butter and place the gnocchi in the butter. Serve immediately with the pork cheeks and some Parmesan cheese.