



MORGENSTER

FOUNDED 1711



WINE AND OLIVE ESTATE

GNOCCHI NICOISE

RECIPE 41/98

What you will need:

30ml **Morgenster Extra Virgin Olive Oil**

5ml crushed garlic

3 shallots, halved and sliced

1 red pepper, diced

1 yellow pepper, diced

2 carrots, peeled and diced

1 stalk celery, sliced

30ml brandy (optional)

400g plum tomatoes

15ml tomato paste

250ml vegetable stock

1 bay leaf

50g **Morgenster Kalamata Olives**, pitted and halved

salt and pepper

500g vacuum-packed gnocchi



Heat the oil in a saucepan over a medium heat.

Fry the garlic, shallots, red and yellow pepper, carrot and celery for 5-10 minutes until soft.

Add the brandy and cook for a further 3 minutes.

Add the rest of the ingredients, except the gnocchi.

Bring to a simmer and lower the heat.

Cover and cook for 40-50 minutes until thickened.

Remove bay leaf.

Season to taste.

Bring a pot of salted water to the boil.

Boil the gnocchi until one floats to the top, about 3-5 minutes.

Drain immediately and toss with the sauce.

Recipe supplied by The Star, Angela Day.