

Gnocchi Allo Genovese with Toasted Pine Nuts & Broccoli

'Allo Genovese' simply means 'in the style of Genoa', which is the northern Italian city famous for the pesto that you'll be making tonight. 'Pesto' actually comes from the word 'pestare', which means to pound or crush, referring to the old fashioned method of making it in a pestle & mortar. If you happen to have a food processor, you can whizz the pesto together in that, or alternatively just chop, chop, chop everything until it is tiny. Andiamo!

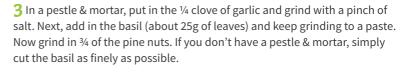


Ingredients	2P	4P	🕀 May feature in
Del Verde Fresh Gnocchi 1	-	2 packs	another recipe
Basil	-	1 large bunch	
Pine Nuts	-	8 tbsp	* Good to have at home
Hard Italian Cheese, grated 2	-	6 tbsp	
Tenderstem Broccoli	-	2 handfuls	Allergens
Garlic Clove	-	2	1) Gluten 2) Milk
Pancetta 3	_	⅓ cup	3) Sulphites
			Nutrition per serving Calories: 530kcal,
			Protein: 16g, Carbs: 49g,
		• • • • • • • • • • • • • • • • • • • •	Fat: 30g, Saturated Fat:
			13g
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1 Boil a large pot of water with ½ tsp of salt for your gnocchi. Peel and chop ¼ of the garlic clove.

2 Heat a frying pan up on the hob and add in the pine nuts. Allow the pine nuts to toast (without oil). Keep cooking them until they are nicely browned off on all sides - it takes a while but watch them carefully as the moment your back is turned, they'll burn!



4 Turn the mixture out into a bowl and add ½ of the cheese. Stir the mixture whilst drizzling in some olive oil. Keep drizzling it in until you have a nice, runny consistency. Now add all but a sprinkle of the remaining cheese.





5 Chop the tenderstem broccoli widthways into 3 pieces. Plunge into the boiling water for a minute then remove and keep to the side. Keep the water for the gnocchi.

⁶ Place the gnocchi in the water and cook for 4 mins. Drain and keep to the side.

7 Whilst the gnocchi is cooking, bash the remaining garlic with the flat side of a knife. Add the garlic to a frying pan with 1 tbsp of olive oil on medium-high heat. Once the pan is hot, add in the pancetta and cook for 3 mins. Then add the tenderstem and cook for another 2 mins. Season with salt and pepper.

8 Put the gnocchi in the pan with the tenderstem and pancetta. Remove from the heat and stir in your pesto. Serve with a sprinkle of cheese remaining nuts.