



Baked Gnocchi with Spicy Sausage and Mushroom Sauce

1 tablespoon olive oil
¼ pound spicy Italian sausage, casing removed, cut into small chunks
4 ounces small button mushrooms
½ teaspoon crushed red pepper
1 batch marinara, recipe follows
½ cup mascarpone cheese
1 batch ricotta gnocchi, recipe follows
½ cup grated asiago cheese
Sea salt and freshly cracked pepper

- Bring a saute pan to medium heat and add the oil. Cook the sausage until light golden brown. Add mushrooms; continue cooking until nicely golden brown. Add red peppers; cook 30 seconds more.
- Add marinara; bring to a gentle simmer and cook until sausage and mushrooms are cooked and flavors combine, about 25 to 30 minutes.
- Bring a pot of salted water to a boil. Add gnocchi; cook until they float. Drain; add to sauce and continue simmering 2 to 3 more minutes.
- Preheat broiler to high. Transfer gnocchi to a gratin dish; broil until bubbly and golden on top. Let rest 10 minutes; serve.

Marinara

2 tablespoons olive oil
2 to 3 cloves garlic, crushed
Splash of red wine
1 (28-ounce) can crushed San Marzano tomatoes
½ tablespoon Italian seasoning
½ teaspoon garlic powder
½ teaspoon onion powder
Fresh basil
Sea salt and freshly cracked pepper

- In a large saucepan, heat oil over medium heat. Cook garlic until light golden. Add spices ; cook 1 minute more.
- Add wine, cook 1 minute. Add tomatoes, bring to a simmer. Cook 30 minutes. Add basil; season with salt and pepper.

Ricotta Gnocchi

1 pound fresh whole milk ricotta
2 egg yolks
1 cup grated parmesan cheese
¼ teaspoon grated nutmeg
1-½ cups all-purpose flour, or as needed
Salt and pepper

- Stir together ricotta, egg yolks, parmesan and nutmeg; season with salt and pepper. Add flour, stirring, until it forms a firm dough.
- Transfer to a floured cutting board. Gently knead into a ball; cut into two pieces and shape each piece into a rope about ½-inch in diameter. Cut each rope crosswise into 1/2-inch pieces; transfer to a floured baking sheet.