



Food Museum Recipes

Gnocchi with Tomato & Chilli Butter
Sauce



Ingredients

For the pasta (gnocchi):

- 100g '00' flour
- 1 egg
- A drizzle of olive oil

For the sauce:

- 1 onion finely sliced
- 10 cherry tomatoes, quartered (or half a tin of cherry tomatoes)
- 2 cloves garlic, finely chopped
- 1 fresh chilli, sliced (adjust to taste)
- 75g butter
- Olive oil
- 1 bay leaf
- A few sprigs of thyme (optional)
- A splash of red wine vinegar
- Salt and freshly ground black pepper
- Parmesan shavings, to serve
- Fresh basil, parsley, or both, chopped
- A squeeze of lemon juice

Method

1. Prepare the dough – Combine the flour, egg, and a drizzle of olive oil in a bowl. Mix until it comes together, then knead on a floured surface for about 5 minutes until smooth and elastic. Wrap the dough in a wet cloth and let it rest for at least 30 minutes.
2. While the dough rests, prep your vegetables – slice the



- onion and chilli, quarter the tomatoes and chop the garlic.
3. Heat a generous amount of olive oil in a medium pan over medium heat. Add the onion, garlic, bay leaf and thyme. Cook gently until the onions are soft and fragrant.
 4. Increase the heat, then add the tomatoes and chilli. Cook until the tomatoes start to break down and release their juices.
 5. Add the butter and let it melt into the sauce. Stir in a splash of pasta water and a dash of red wine vinegar to emulsify and balance the flavours. Season with salt and pepper.
 6. Cut the dough into small logs and roll each into sausages about an inch thick. Slice the sausages into one-inch pieces, then roll each piece over the back of a fork to create texture. Cook the gnocchi in salted boiling water until they float to the surface, then transfer them straight into the sauce.
 7. Toss well to coat the pasta in the sauce. Adjust seasoning with lemon juice, salt and pepper. Serve topped with Parmesan shavings and fresh herbs.

This recipe is part of our Walled Garden Series – a celebration of seasonality and the produce grown in our walled garden. Each instalment features the talented chefs and cooks we're fortunate to work with. This dish was created by Jake Barwood, a classically trained chef with a background in fine and private dining, who has led our Thrills and Grills programme for the past five years. To learn more about Jake and watch the video recipe, simply scan the QR code or click this link.

