



GNOCCHI WITH TUNA BOLOGNESE
By: Executive Chef John Critchley

Yield: 1qt gallons

Prep time: 30 minutes

Shelf life: 3 days

Ingredients:

- ½ lb. sausage – fresh, home made
- 1 ea carrots, chopped small dice
- 2 ea celery stalks, chopped small dice
- 1 ea yellow onion, small dice
- ½ tbsp kosher salt
- ¼ cup tomato paste
- 2 cup whole milk
- 1 cup chicken stock
- ½ lb. confit tuna, flaked into pieces
- 1 tbsp fresh oregano, chopped finely
- 2 lb. store-bought gnocchi

Method:

1. Break sausage into large pieces and put into oven @ 350F until fully cooked and lightly browned.
2. In large pan, sweat carrot, onion, celery and salt for 10 minutes until items lose color.
3. Add tomato paste and continue to cook for 10 minutes stirring often.
4. Add sausage with the cooking fat and stir to combine.
5. Add milk and chicken stock and bring to simmer.
6. Simmer for 30 minutes or until desired consistency is achieved.
7. Add oregano and flaked tuna.
8. Adjust seasoning with salt and pepper.
9. Bring large pot of water to a full boil, add gnocchi and cook for 3 to 4 minutes or until they float to the surface. Drain water.
10. Combine gnocchi with Bolognese.