



GNOCCHI BOLOGNESE

Serves 8

INGREDIENTS

- 1 tablespoon extra-virgin olive oil
- 2 pounds ground beef
- 2 tablespoons unsalted cold butter, cubed and divided
- 2 carrots, peeled and finely chopped
- 1 large onion, finely chopped
- 2 cloves garlic, finely chopped
- 2 tablespoons fresh rosemary, finely chopped and divided
- Kosher salt and fresh ground black pepper
- 15-ounce can crushed tomatoes
- ½ cup tomato juice
- 3 pounds potato gnocchi, homemade or store-bought
- ¼ cup pecorino-romano cheese, grated
- 2 tablespoons parsley, chopped



METHOD

1. Heat olive oil in large pot over medium-high heat. Add ground beef and cook, breaking up meat, until caramelized, about 6-8 minutes. Using a slotted spoon, remove beef from pot and set aside.
2. Add 1 tablespoon butter, carrot, onion and garlic to pot; cook until onion is translucent, about 8 minutes. Stir in rosemary and reserved beef; season with salt and black pepper.
3. Pour in crushed tomatoes; bring to a rapid simmer and cook 5 minutes.
4. Add tomato juice and bring to a boil. Reduce heat and cook until slightly thickened, about 20 minutes. Remove from heat and stir in remaining 2 tablespoons butter. Season to taste with salt and black pepper.
5. Meanwhile, in a large pot of boiling, salted water, cook gnocchi according to package directions; drain.
6. Gently toss the gnocchi in the Bolognese sauce; add Pecorino and parsley. Serve immediately.