Pesto Gnudi with Bresc Pesto Basilico, Tomato Sauce and Caponata



Ingredients

10

400 g Bresc Caponata
425 g ricotta
212,5 g finely grated Parmesan
125 g flour
75 g Bresc Pesto Basilico
50 g grated pecorino
3.5 eggs

Sauce:
1,25 kg ripe tomatoes
1,25 onion
100 g Bresc strattu
2,5 clove garlic
1.25 cube of vegetable stock

Used bresc products



Bresc Pesto di basilico 1000g

Preparation method

Mix the ricotta with the pesto, egg, and Parmesan until smooth. Stir in the flour and add extra if the mixture is too wet. Sprinkle semolina on a baking tray. Fill a piping bag with the ricotta mixture and cut an opening of 1.5 cm. Pipe long strips of the mixture and sprinkle with semolina. Cover the tray with cling film and refrigerate the gnudi overnight.

Remove the tray from the fridge and let the gnudi come to room temperature. Cut them into 2 cm pieces. Bring a pot of salted water to a boil and gently lower the gnudi into the water with a slotted spoon. They are done once they float to the surface.

Sauté the onion and garlic, then add the tomatoes, strattu, and bouillon cube. Let it simmer for 10 minutes, then blend the sauce until smooth using a hand blender.

Place the caponata in a ring on the plate, pour the sauce around it, and place the cooked gnudi on top. Finish with a sprinkle of pecorino.

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