

Ricotta Dumplings with Napoli Sauce

By now you will be so proud of your Ricotta success from last week and pleased Friday is here. Not just because "Weekend is here" but because your recipe of the week has arrived. This recipe will delight even the most hardened meat lover!

Ingredients

Dumplings

100g day old or stale bread
100g Parmesan cheese, cut into pieces, plus extra, grated, to serve
½ Lemon, zest only
15g fresh basil, plus extra to serve
10g fresh oregano
1 tsp sea salt
250g Ricotta - see previous weeks recipe

Napoli Sauce

1 onion, peeled, cut into halves
2 garlic cloves, peeled
30g olive oil
400g diced tomatoes
300g tomato passata
1 tbsp TM stock concentrate
100g water
Black pepper, to taste

Method

Dumplings

- Prepare ricotta as per last week.
- Place all ingredients except ricotta into mixing bowl. Mix **10 secs/speed 9**.
- Add ricotta and mix **15 secs/speed 3** or until a crumbly consistency is achieved.
- Form into walnut-size balls by squeezing with wet hands (mixture makes approx 25 balls). Place onto **Varoma** tray.

Napoli Sauce

- Place onion and garlic into clean mixing bowl and chop **3 secs/speed 7**. Scrape down sides of bowl.
- Add oil and sauté **3.5 mins/Varoma/speed 1**.
- Add tomatoes, passata, stock, water and pepper and cook **5 mins/Varoma/speed 2**.
- Place **Varoma** into position and cook **10 mins/Varoma/speed 2**.
- To serve, place dumplings and sauce into a shallow bowl, Sprinkle with grated Parmesan and basil leaves.

Variation

- Add olives, mushrooms, tuna or chopped chorizo to step 7 and cook **5 mins/Varoma/Reverse/speed 2** to make a heartier meal.

Recipe by Dani Valent. Author of "In the Mix". A beautiful collection of Thermomix recipes with a "cheffy" feel.



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