

# **The Singing Chef - Andy LoRusso**

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## **Gnocchi with Radicchio (Gnocchetti con Trevisana)**

### **Serves**

4

### **Ingredients**

1 head of Treviso radicchio (an elongated variety) or use the common round radicchio called Radicchio di Chioggia.

2 tbs. unsalted butter

1 cup heavy cream or half & half

3 tbs. marinara sauce

1 pound potato gnocchi

3 oz of hard Provolone cheese, grated

### **Preparation Instructions**

Wash the radicchio and cut into thin strips. Melt butter in a skillet and sauté the radicchio until wilted. Stir in the cream and cook until reduced. Fold in the tomato sauce and salt to taste.

In a large pot of boiling salted water, cook gnocchi until they rise to the surface. Remove with slotted spoon and put into four separate buttered baking dishes. Spoon the radicchio and sauce over the top. Sprinkle with the provolone and place under a preheated broiler until cheese melts, about 8 minutes. Take out and let cool for 1 minute then serve.