



The famous Monneaux Restaurant ranks among South Africa's top restaurants, and serves an inspired contemporary take on the classics. Set on the original site of Franschhoek's first parfumerie, today it's the heavenly scent of chef Adrian Buchanans cooking that inspires at the Monneaux Restaurant, a Cape culinary classic.

RESTAURANT AWARDS

Awarded the acclaimed American Express Platinum Fine Dining Award

Voted one of South Africa's Top 100 Restaurants for six years

Voted one of South Africa's Top 10 Restaurants by EAT OUT Magazine for 2 years





Main: Ricotta gnocchi with basil, tomato and chilli sauce
Serves six 1st Main

Ingredients :

Gnocchi : 600gr ricotta cheese, 100gr parmesan cheese grated, 300gr plain flour, 2 cloves garlic chopped, 4 large eggs whisked lightly Salt, Pepper, 1 cup chopped mixed herbs (basil, chives, sage, and chervil), Flour for dusting

Sauce : 6 tomatoes turned into concasse, 1 cup dry white wine, 1 onion chopped, 1 tbsp chopped garlic, 1 tbsp tomato paste, 2 tbsp olive oil, 2 tbsp chopped chillies with the pips removed, 1 cup fresh basil

Method :

Gnocchi : Mix all the ingredients in a mixing bowl by hand and knead until it forms dough
Refrigerate for about 30 minutes covered

Dust a table with flour and roll the dough out into strands about 2 cm thick

Cut into shapes

Blanche in boiling water until the gnocchi floats and cook for another 2 minutes

Remove and place on a wet cloth to cool

Sauce : Sauté the chilli, onion and garlic lightly in a pan with the olive oil, add the tomato paste and cook for about 5 minutes

Add the wine and bring to the boil

Add the tomato concasse and cook for a further 5 minutes

Remove from the heat and add the basil leaves

Blend in a food processor

Keep warm

To Serve : 2 tbsp olive oil, 2 tbsp butter, 400gr cherry tomatoes, 200gr mange tout, 1 cup parmesan, 4 tbsp basil pesto

Heat the oil and butter in a pan over medium heat

Add the cooled gnocchi and sauté until they get colour

Add the cherry tomatoes and sauté for a minute, add the tomato sauce and bring to the boil , Add the mange tout and remove from the heat

Share the gnocchi into 4 bowls and garnish with parmesan, fresh ground pepper and a spoon of pesto

Eat immediately

Lovely to have a Viognier or a Chardonnay with this dish, if you prefer red a light Pinot Noir or a light blend, Angels Tears Red for example