

Gnocchi with crab sauce *(Pasta & rice main dishes)*



Preparation

Make the gnocchi following our basic recipe. Then make the sauce: with a hammer smash the crab claws and remove the pieces of shell that break off. Mince the parsley and garlic and sauté with plenty of oil. Now fry the split claws in the saucepan for a few minutes and then add the tomato puree. Continue cooking for 10 minutes until the crab claws leave their flavour in the sauce, then remove the crab claws and strip them completely of their shells. Now boil the crab in a pot of water for 10-15 minutes, take it out, let it cool, open it and remove the flesh. Add all the flesh from the claws and crab to the tomato sauce, salt lightly and add a touch of sugar. Finish the sauce with a knob of butter and two basil leaves. Cook the gnocchi and when ready toss with the sauce crab!

Tips

We suggest you to accompany your gnocchi with crabmeat sauce with a lovely fresh medium-bodied rosé.

Trivia

Today we present one of the traditional seafood dishes of the Venetian region: gnocchi with 'gransoporo' crab.

Information

Preparation 120 minutes

Total Time 90 minutes

Serves X Serves 2 persons

Level of difficulty Difficult

la terra di Puglia



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Ingredients

Crab (1 female crab)

Crab claws 300 grams

Garlic 1 clove

Parsley

Basil

Salt

Sugar

Extra virgin olive oil

Gnocchi dough

Tomato passata 250 millilitres