



loch lomond shores

Tony's Gnocchetti Sardi with..

Gnocchetti Sardi with Italian Sausage & 'Nduja Ragù Finished with Stracciatella

Introduction:

Malloreddus, also known as Gnocchetti Sardi, is a traditional Sardinian pasta made from semolina and water. The name Malloreddus is the local Sardinian term, while Gnocchetti Sardi is the Italian name meaning “little Sardinian gnocchi.” The ridged shape is designed to hold rich sauces, making it perfect for rustic ragùs.

Here it's paired with a bold sausage and 'nduja ragù, finished with creamy stracciatella for balance.



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Ingredients

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Pasta:

- 200g semola rimacinata (Semolina flour)
- 100-110ml warm water
- Optional: pinch of saffron

Ragù:

- 200g Italian sausage (skin removed)
- 1-2 tbsp 'nduja
- 2 cloves garlic, finely chopped
- 200-300g passata
- 2 tbsp extra virgin olive oil
- fresh basil
- salt & black pepper



To finish:

- 100g stracciatella
- Extra virgin olive oil

Method

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1. Make the dough:

- Mix semola with warm water (and saffron if using)
- Bring together into a firm dough
- Knead 8–10 minutes until smooth
- Rest 30 minutes covered



2. Shape the pasta:

- Roll dough into ropes
- Cut into small pieces
- Roll over a ridged board or fork to form 'Mallorreddus' (Gnocchetti Sardi)
- Place on floured tray

Method (Cont'd)

Gnocchetti Sardi with Italian Sausage & 'Nduja Ragù Finished with Stracciatella

3. Make the ragù:

- Heat olive oil in a pan
- Brown the sausage meat
- Add 'nduja and let it melt into the fat
- Add garlic & cook briefly until fragrant
- Add passata & simmer for 20-25 mins
- Finish with fresh basil, salt & pepper

4. Make the pasta:

- Boil in heavily salted water
- Cook for 3-4 minutes until al dente
- reserve a little cooking water

5. Combine:

- Toss the pasta into the ragù
- Add a splash of pasta water to emulsify & coat

6. Finish:

- Plate the pasta
- Top with stracciatella
- Drizzle with extra virgin olive oil
- Finish with basil if desired

