

# FARRO GNOCCHI WITH PORK RAGÙ

## For the Ragù

### Ingredients

2 T olive oil  
1 T ground pork  
2 1/2 oz. bacon, minced  
1/2 tsp. crushed red chile flakes  
1/2 tsp. fennel seed  
1 clove garlic, thinly sliced  
1/4 c tomato paste  
1/3 c dry red wine  
5 cu chicken stock  
Kosher salt, to taste  
4 T unsalted butter  
1 c finely grated parmesan, plus more for serving  
1/4 c chopped parsley

## Homemade Gnocchi

### Ingredients

1 3/4 lb. medium Yukon Gold potatoes, scrubbed  
1 1/2 c all-purpose flour, plus more for dusting  
3/4 c farro flour  
1 cup + 1 tbsp. finely grated parmesan  
2 eggs  
Semolina flour, for dusting

## METHOD RAGU

Heat oil in a 6-qt. saucepan over medium-high. Cook pork and bacon until browned, 4–5 minutes.

Add chile flakes, fennel pollen, and garlic; cook until garlic is golden, 2–3 minutes.

Stir in tomato paste; cook 2 minutes. Add wine; cook until evaporated, about 30 seconds. Add 4 cups stock and season with salt; boil. Reduce heat to medium; simmer until thickened, about 1 hour.

## METHOD GNOCCHI

Boil potatoes in a 4-qt. saucepan of water.

Reduce heat to medium-high; simmer until potatoes are tender, 25–30 minutes, and drain, cool peel and pass through a potato ricer into a bowl.

Add flours, parmesan, and eggs; using your hands, mix until a soft dough forms.

Transfer dough to a lightly floured surface; knead briefly until dough is smooth.

Cover dough with plastic wrap; let sit at room temperature for 30 minutes.

Quarter dough and, working with one quarter at a time, use your hands to roll the dough into a 1/2"-thick rope.

Cut rope crosswise into 1" gnocchi; transfer gnocchi to a semolina-dusted, parchment paper-lined baking sheet. Separate gnocchi to prevent sticking.

Bring a large pot of generously salted water to a simmer over medium-high.

Cook gnocchi, all at once, until they float, 2–3 minutes.

Using a slotted spoon, transfer gnocchi to a parchment paper-lined baking sheet; keep warm.

## BUILDING THE BOWL

Return ragù to medium heat in large pan

Add remaining stock and the butter; simmer until sauce is thickened, 6–8 minutes.

Add cooked gnocchi and the Parmesan; cook until warmed through, 1–2 minutes.

Divide gnocchi and sauce between bowls;

