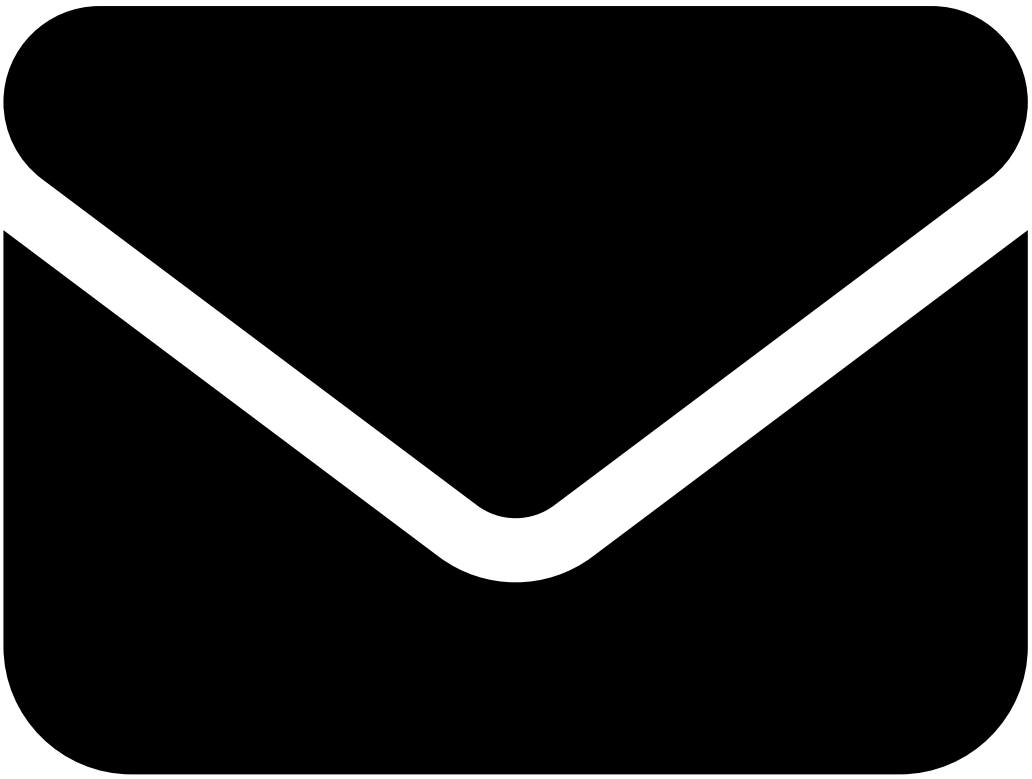
Semolina Gnocchi Romana recipe

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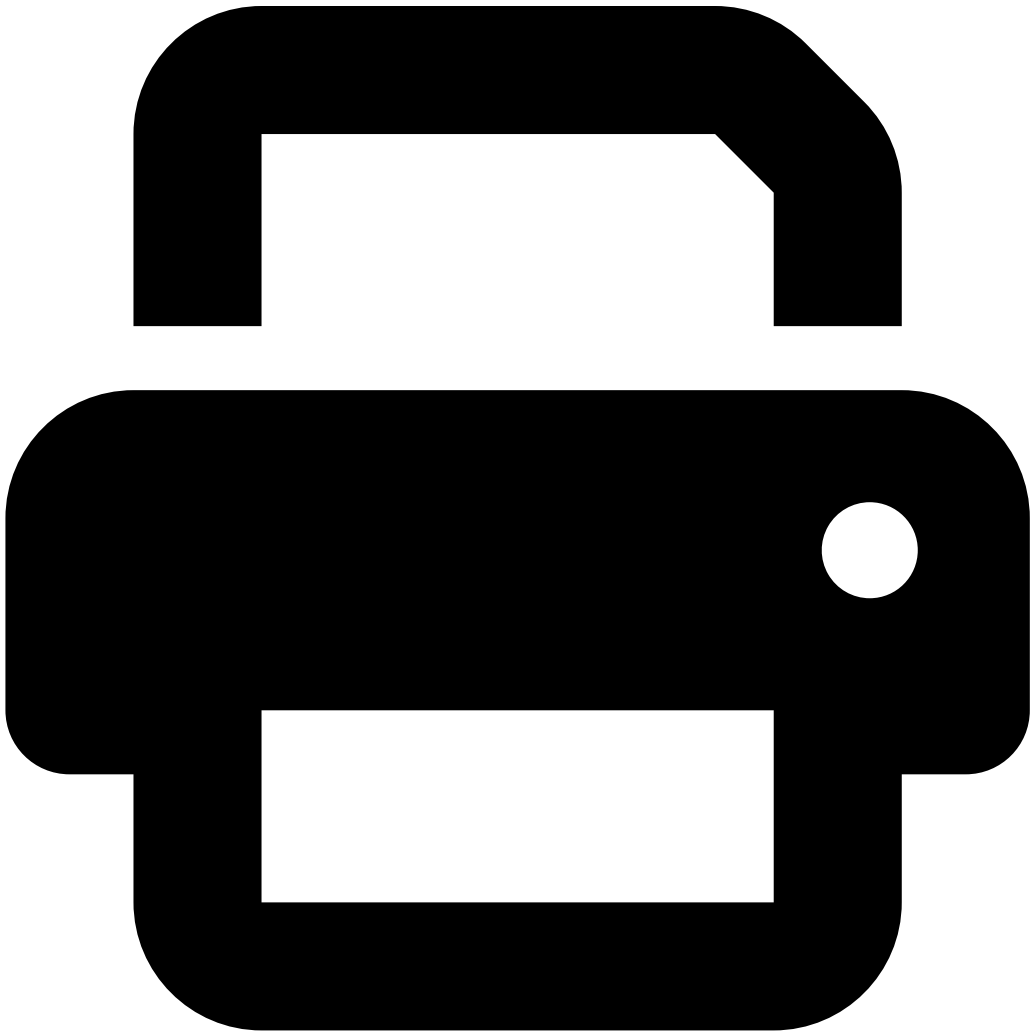
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This Semolina gnocchi Romana recipe is a traditional baked semolina gnocchi dish from Rome. Unlike traditional potato – based gnocchi these gnocchi are made with semolina flour, milk, butter, eggs and pecorino cheese. The dough is cooked like a thick porridge, spread out, then cut into rounds or squares before being layered in a baking dish. They are then topped with melted butter and pecorino Romano cheese, and baked until golden brown and crispy on top.

The result is a rich , creamy , slightly crispy gnocchi dish with a delicate nutty flavor from the browned butter and pecorino. Semolina gnocchi Romana is often served as a first course and pairs well with a simple salad or roasted meats. It’s a comforting rustic dish that showcases the simplicity and elegance of Italian cuisine.

Sauce Variations for this Semolina

gnocchi Romana recipe

1. Truffle cream sauce: Saute minced garlic in butter, then add heavy cream, some pecorino Romano, and a drizzle of truffle oil. Simmer until thickened, then pour over the gnocchi before baking for a luxurious twist.
2. Tomato basil sauce: Make a simple sauce by sauteing garlic in olive oil, then adding crushed San Marino tomatoes, salt and fresh basil. simmer until thick . then spoon over the baked gnocchi for a slightly tangy taste.
3. Gorgonzola Walnut Sauce: Melt gorgonzola in a pan with a splash of milk or cream, then stir in chopped toasted walnuts. Drizzle over the gnocchi before baking for a bold, creamy and nutty flavor.

Each of these variations adds a unique flavor to this classic semolina gnocchi Romana recipe while still staying true to its rich and comforting beginnings,

Semolina Gnocchi Romana Recipe



Semolina Gnocchi alla Romana is a classic Roman dish made with creamy semolina, Parmesan cheese, and butter, shaped into rounds and baked until golden and crisp around the edges. Rich, comforting, and simple, it's a delicious Italian side dish or first course.

- cups milk
- 1 cup semolina flour
- pinch of nutmeg
- 1 egg
- 1 cup grated pecorino Romano
- salt and pepper to taste

SAUCE INGRIDENTS

- 1/2 stick melted butter
- 1/2 cup grated pecorino Romano

1. Brush a 10 x 12 baking sheet with olive oil

2. In a sauce pan over medium high heat bring milk ,salt and nutmeg to a low boil.
3. Very slowly in a steady stream add the semolina flour stirring continuedly with a wisk to avoid lumps
4. Continue cooking uncovered for 10 -15 minutes stirring frequently. The mixture will be very thick and pull away from the sides of the pan when it is ready to be removed from the fire.
5. In a small bowl wisk the egg with the 1 cup of pecorino cheese. Add this to the semolina mixture mixing until well combined.
6. Spread the gnocchi mixture unto the prepared baking sheet. Use damp fingers to press the mixture smooth to a 1/4 inch thickness. Refrigerate for at least 60 minutes
7. Spread a shallow oven proof casserole dish with butter.
8. once the semolina is firm cut out circles using a 2 inch cookie cutter or glass of the similar size.
9. Arrange the gnocchi circles overlapping each other in the prepared casserole dish.
10. Melt the remaining 1/2 stick of butter in the microwave. Pour the melted butter over the gnocchi, top with the remaining pecorino Romano, and bake in a preheated 375-degree oven for 25-30 or until the top is golden .

Sprinkle with additional cheese and chopped Italian parsley.

Spread the cooked semolina mixture evenly on a lightly buttered surface and let it cool completely before cutting. This makes it much easier to form neat, uniform rounds.

Main Course
Italian
semolina gnocchi alla Romana,