



## Herring with beetroot gnocchi

1 large red onion  
2 tomatoes about 200g each  
1 aubergine, around 300g  
2 garlic cloves, finely  
chopped  
4 tbsp olive oil  
4 large herring, scaled and  
filleted

300ml fresh home-made  
tomato sauce or salsa

For the gnocchi:  
300g floury potatoes  
300g raw beetroot  
150g plain flour

Serves 8

To start the gnocchi, cook the potatoes in their skins until done and drain. When bearable, peel and squeeze through a ricer or sieve. While they cook, peel and boil the beetroot, then puree when done. Mix the two pastes with the flour and work into a soft dough. Add more flour if necessary – but the more flour, the heavier they are. Roll into sausages of 1.5cm thickness and then cut into 2cm lengths, squeezing into hourglass shapes as you go.

Chop the aubergine, tomatoes and onion into small pieces and sauté together until a soft but not sloppy mixture is formed. Season and set aside.

Check the fillets for bones and place four on large pieces of oiled foil. Spread them with the mixture of aubergine and tomato and then place the other fillets top to tail on top. Form the foil around the fish, into “sausages”.

Roast the fish for 18-22 minutes at 180°C depending on the size of herring – test the rolls by pushing an index finger into them. If there’s any give, cook a little longer; but don’t cook beyond nascent firmness.

Meanwhile, poach the gnocchi in salted water for 90 seconds or so, until they float. Skim the cooked gnocchi out and dress lightly in oil.

Halve the rolled herring and peel off the foil.

Serve on a pool of the tomato sauce and surrounded by the gnocchi.

Great with bread and a salad!

