



POTATO GNOCCHI WITH GORGONZOLA CREAM SAUCE

MISE EN PLACE

- Cook your potatoes in a large pot of boiling, salted water until they are fork tender (this could be anywhere from 30 to 60 minutes depending on the size of your potatoes). NOTE: The potatoes need to be still warm when making the dough so do not boil your potatoes any earlier than roughly 40 minutes before the class.
 - Allow the potatoes to cool in a colander, covered with a tea towel over the top to help the potatoes steam (this helps dry the potatoes out and also makes them easier to peel).
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POTATO GNOCCHI WITH GORGONZOLA CREAM SAUCE

Recipe by Kathryn Joel

1kg starchy (floury) potatoes, such as russets

1 whole egg

250 g '00' or all purpose flour, or more as needed

Salt to taste

Nutmeg to taste (optional)

To Serve: Gorgonzola Cream Sauce (recipe follows)

To Serve: Parmesan, grated

- In a pot, cover the potatoes with several inches of water, salt well, and bring up to a boil. Simmer the potatoes until they are fully cooked, 30 to 60 minutes depending on the size of the potatoes – you should be able to insert a paring knife easily.
- Drain the potatoes in a colander, then cover with a tea towel to steam just until cooled enough to handle with food gloves on – it's important to use warm potatoes when making your gnocchi dough, in order to achieve a light and pillowy result, so you should mash them while they are still hot.

- As soon as you can handle them, peel the potatoes and pass them through a ricer or a food mill, or mash them gently by hand with a fork (we don't recommend using a potato masher or an electric mixer).
- Crack the egg into a bowl and beat lightly with a fork.
- Add the eggs to the warm potatoes and use your hands to combine (the potatoes should have cooled off enough that the eggs don't cook from the residual heat).
- Season to taste with salt and nutmeg.
- Now add half of the flour, using your hands to combine – don't over mix.
- Continue to gradually mix in small amounts of flour until the dough is no longer sticking to your hands, and can be kneaded together gently to form a soft dough.
- Knead the dough until it holds together without sticking to the counter or your hands. It is important not overwork your dough, as overworking it will make your gnocchi heavy and dense.
- Using a bench scraper, cut off a section of dough and begin to roll it into a long cylinder on a heavily floured work surface.
- Cut the dough with a bench scraper into roughly half inch long pieces.
- Dust the cut gnocchi in more flour, to ensure that they don't stick together.
- Using the back of a fork or on a gnocchi board push the dough downward with your thumb (gently) to press ridges into the dough (this step is optional but it will help 'catch' the sauce once you sauce your gnocchi).

Cooking Your Gnocchi:

- Bring a large pot of heavily salted water to a rolling boil.
- Add the gnocchi and cook just until they begin to float (cook in batches as necessary, so that they aren't overcrowd in the pot).
- Use a ladle or jug to scoop out some of the pasta cooking water, then strain the gnocchi gently into a colander, or using a slotted spoon.
- Meanwhile heat your sauce in a wide pan, and add some of the pasta cooking water as you reduce the sauce – the starch in the past water will perfect the consistency.
- Add the gnocchi into the sauce and gently stir to coat.
- Serve finished with grated parmesan.

GORGONZOLA CREAM SAUCE *(Serves 4)*

Recipe by Get Cooking

250ml whipping cream

100ml chicken or vegetable stock

100ml white wine

1 small shallot, finely diced

1 small garlic clove, peeled and grated or finely minced

2 sprigs of fresh thyme

juice and zest of 1 lemon, or to taste

1 - 2 tbsp flavoured vinegar, we recommend apple cider or Cranberry Pear White

Balsamic from Evoolution (optional)

90 g gorgonzola (roughly $\frac{2}{3}$ cup)

Olive oil, as needed

Salt and fresh cracked pepper, to taste

- Finely chop the shallot.
- In a medium sized pan over medium heat, use enough olive oil to lightly coat the bottom.
- Sweat the shallots until translucent, then add the garlic.
- Cook for a few seconds until just fragrant, then add the wine and thyme.
- Reduce by roughly half.
- Once reduced, add in the stock and cream and again reduce by roughly half. The consistency should be able to coat the back of a spoon nicely.
- Remove the thyme and crumble in the gorgonzola.
- Whisk until either fully incorporated or left slightly chunky depending on your preference.
- Once the sauce has reduced, remove from the heat and adjust the seasoning with salt, pepper, lemon zest/juice and vinegar.

EQUIPMENT

Large pot for potatoes

Potato ricer, a food mill or a fork

A bench scraper

A paring knife

A gnocchi board, or use a dinner fork

Measuring cups and spoons

Whisk

Small pot or medium pan with 2 inch sides for sauce