
POTATO GNOCCHI CEP MUSHROOMS



Serves: 4 Guests • Skill Level: Moderate • Time: 50 minutes

Ingredients

Homemade potato dumplings

1 white potato
1 egg
½ tsp. salt
2 cups plain white flour
3 qt. water

White Wine Cream Sauce

18 fl.oz white wine
3 shallots (finely diced)
1 stalk celery (finely diced)
½ leek (washed and finely diced)
1½ cups heavy cream
1½ cups vegetables stock
2 tbsp. chives (finely sliced)
1 tbsp. unsalted butter

Garnish

1½ cups cep mushrooms
2 tbsp. white truffle oil
⅓ cup fresh parmesan (shaved)
1 tsp. picked thyme
4 tbsp. unsalted butter
1 tsp. salt
1 tsp. ground black pepper

Homemade Potato Dumplings

Place potato in a saucepan and cover with water. Bring to a boil. Reduce heat; cover and cook for 15–20 minutes or until tender. Drain and mash. Place 2 cups mashed potatoes in a large bowl (save any remaining mashed potatoes for another use). Stir in the egg and 1 teaspoon salt. Gradually beat in flour until blended (dough will be firm and elastic). Turn onto a lightly floured surface; knead 15 times. Roll into ½-in.-wide ropes. Cut ropes into 1-inch diagonal pieces. Press down with a lightly floured fork. In a thick-bottomed pan, bring water and remaining salt to a boil. Add gnocchi in small batches; cook for 3 to 4 minutes or until gnocchi float to the top and are cooked through. Remove with a slotted spoon and place into salted iced water. Then drain and keep on a wet cloth.

For the White Wine Cream Sauce

Melt the butter in a thick-bottomed pan; sauté the shallots, celery and leek. When shallots are soft (no color), add the white wine and vegetable stock, then reduce by two-thirds. Add the heavy cream and reduce by one-third, season with salt and ground black pepper and pass through a fine strainer.

For the Garnish and Assembly

Sauté the mushrooms in butter; season with salt, ground black pepper and thyme. Set aside. Mix (dress) the gnocchi with the white wine cream sauce and place into a serving bowl. Place the sautéed mushrooms onto the gnocchi, garnish with the shaved parmesan and lightly drizzle the truffle oil on the gnocchi.