



Potato gnocci with fresh sea urchin

Recipe by Federica Andrisani

INGREDIENTS

GNOCCI DOUGH

- 1 kg cooked potatoes, boiled, peeled, and passed through a potato ricer
- 200 g Tipo 00 flour
- 1 egg yolk
- 20 g grated Parmesan cheese
- Salt and freshly ground black pepper

SEA URCHIN SAUCE

- 2 large fresh sea urchins, cleaned and roe removed
- 2 garlic cloves, finely sliced

DIRECTIONS

1. To prepare the gnocci, place the riced potatoes on a clean work surface and allow them to cool slightly.
2. Add the flour, egg yolk, grated Parmesan, salt, and pepper.
3. Gently mix until a soft dough forms, taking care not to overwork it.
4. Divide the dough into portions and roll into long ropes approximately 2 cm thick.
5. Cut into bite-sized gnocchi and lightly dust with flour.
6. To prepare the sauce, Heat a generous drizzle of olive oil in a large frying pan over medium heat.
7. Add the garlic and chilli and cook gently until fragrant, without colouring.
8. Deglaze with the white wine and allow it to reduce by half.



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INGREDIENTS

- 1 small red chilli, finely chopped
- Extra virgin olive oil
- 100 ml dry white wine
- Fresh parsley, finely chopped
- Salt, to taste

DIRECTIONS CONTINUED

9. Bring a large pot of salted water to the boil.
10. Cook the gnocchi for approximately 2 minutes, or until they float to the surface.
11. Using a slotted spoon, transfer the gnocchi directly into the sauce.
12. Toss gently to coat and finish with chopped parsley.
13. Remove from the heat and fold through the fresh sea urchin roe, keeping it as raw as possible to preserve its delicate flavour and texture.
14. Serve immediately with a drizzle of extra virgin olive oil.



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