



Homemade Gnocchi with Wild Mushroom Sauce

Recipe by Naomi Crisante



Serves 6 as a main
Serves 8 as a starter



Prep: 1 hour
Cook: 20 minutes

INGREDIENTS

- 1kg potatoes, unpeeled, scrubbed
- Sea salt and pepper, to taste
- 1 large egg
- 200-300g plain flour, as needed
- 30g dried wild mushrooms (chanterelle, porcini or forest mushrooms)
- 50g butter
- 4 spring onions, chopped
- 4 cloves garlic, crushed
- 400g Swiss brown mushrooms, sliced
- 1 cup dry white wine
- Fresh thyme
- 300ml pure cream
- ½ cup grated parmesan and extra for serving

DIRECTIONS

For the gnocchi:

1. Boil unpeeled potatoes whole in a large pot of salted water until very soft in the centre.
2. Once cooked, press the warm potatoes through a potato ricer onto a floured bench top, discarding the skins or peel, and mash with a fork.
3. Make a well in the centre of the riced potato, add the egg and mix by hand. Slowly mix in just enough flour to make a soft dough, kneading very gently until the mixture is smooth. The dough should be slightly springy but not as elastic as a bread dough.
4. Divide dough into 6 pieces and roll each into a long rope, around 2cm thick. Cut into 3cm pieces and, using your fingertip, gently roll each piece to dimple it. Arrange on a large floured tray as you roll the gnocchi, flouring lightly as you go.
5. Cook gnocchi in a large pot of boiling salted water until all the gnocchi rise to the surface. Drain and cover to keep warm while making sauce.

For the Wild Mushroom Sauce:

1. Cover dried mushrooms with 1 cup boiling water and stand until soft. Chop into large pieces with scissors.
2. Melt butter in pot and sauté spring onions, garlic and Swiss brown mushrooms until softened.
3. Add wine, soaked mushrooms and their liquid and a few sprigs of thyme. Bring to the boil and simmer until reduced by one third.
4. Add cream and simmer until saucy. Stir in parmesan and season.
5. To serve, stir gnocchi into the hot sauce. Serve garnished with extra thyme and parmesan.

TIP

It's best to use old potatoes, as they tend to be more floury.



Afternoons

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