



Sandra Bernard

0402 924 478

E: sandra@chateaucuisine.com.au

W: www.chateaucuisine.com.au

Morel and Gruyere gnocchi

Serving : 8 people

Prep. 30 min. cooking about 20min.

2 tablespoons salt

1x450 potato

90gr flour, sieved, plus extra for dusting and rolling

50 gr grated gruyere cheese

1 egg yolk

2 tablespoons chopped morels (if dried, soak in milk or cream for 1 hour)

salt and pepper

Cook the unpeeled potato until cooked through the centre

Peel the potato and push the potato through a potatoe ricer or drum sieve while still hot.

Use a pastry scraper or a large spoon to push it through as swiftly as possible. Take care not to overwork the starch in the potato, the resulting should be dry.

Add the remaining ingredients and combine gently. Taste and season to your liking. Be careful not to overwork the potato or it will become gluey and the gnocchi will be dense and heavy.

Divide the mixture into thirds and work with portion at the time. Dust your hanks and work surface with a little flour. Roll the gnocchi mix into a long rope and use a sharp knige to cut into 3 cm and place them on a sheet of greaseproof paper. Repeat with the remaining mix.

Bring a large saucepan of salted water to the boil. Have a large bowl of iced water ready to stop cooking the gnocchi when they came out. The gnocchi is cooked when it rise to the surface, which will take approx. 3 min.