



Potato gnocchi with gorgonzola, walnuts and sage sauce by Luca Ciano

INGREDIENTS

- 1kg Desire potatoes
- 220-250g plain flour
- 1 whole egg, free range
- 2 tbsp grated Parmigiano Reggiano
- Nutmeg, a pinch
- 150g gorgonzola dolce
- 100ml fresh milk
- 25ml fresh cream
- 10 sage leaves
- 1 teaspoon salt
- 3 tbsp walnuts, finely chopped
- 2 tbsp evoo
- Sea salt & pepper



Serves: 5



Prep Time: 30 min



Cooking Time: 10 min

METHOD

1. Boil potatoes in plenty of salted water with skin on
2. Once cooked, drain, and as soon as possible peel the skin and mash.
3. Place the potatoes onto a flat surface and a little at the time add flour, nutmeg, Parmigiano reggiano, egg and salt. Knead till a dough is formed.
4. Divide the gnocchi dough into 4 pieces, then roll each one into a 1,5-2cm thick roll. Cut with a sharp knife into 2-3cm size logs, and roll each one on a small fork to give the classic gnocchi shape.
5. Meanwhile, bring plenty of water to the boil in a large pot.
6. 6 When the water is boiling, add rock salt (7gr to a litre of water)
7. Add milk and cream into a large frying pan, when hot add gorgonzola cheese and sage, keep stirring till Gorgonzola is melted then add walnuts and bring to a simmer.
8. Drop gnocchi in the water, as soon as they surface, drain and toss with the sauce over a medium heat for 1 minute.
9. Serve with a drizzle of evoo and cracked pepper.



Nourish - Inspire - Share

www.vivecookingschool.com.au #vivecookingschool

