

Potato gnocchi fried, marsala sauce wild mushrooms and pancetta, arugula pistou |

Recipe for 12 tapas



Description

Top notch fried potato gnocchis with a wild mushrooms and marsala sauce, with a delicious pistou.

Note

While cooking the gnocchis, it is absolutely crucial that the water temperature remains high, hot and nearly boiling all the time. Cook a small portion of gnocchis at a time to get the proper texture and cooking at the end.

Ingredients

Gnocchis

- 600 Gr Bintje potatoes
- 450 Gr Flour
- 1 Unit(s) Egg yolk
- 2 Pinch(es) Nutmeg
- Salt and pepper

Pancetta

- 12 Slice(s) Pancetta
- Salt and pepper

Marsala

- 150 Gr Chopped shallot
- 1 Clove(s) Chopped garlic
- 100 Gr Shiitake mushroom
- 100 Gr Portobello mushroom
- 100 Gr Oyster mushroom
- 125 Ml Marsala
- 1 Sprig(s) Thyme
- 250 Ml 35% cooking cream
- 20 Gr Dijon mustard
- Salt and pepper

Pistou

- 100 Gr Arugula leaves
- 50 Gr Pine nuts
- 2 Clove(s) Crushed garlic
- 2 Tbsp Grated parmesan

- 100 Ml Olive oil
- 4 Unit(s) Ice cubes
- Salt and pepper

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **400 F°**

Gnocchis

1. Cook the potatoes under water while making sure to start them cold. 2-3 pinches of salt, half a lemon, one bay leaf and cook them for 30-40mins.
2. While still hot, peel the potatoes and pass them inside the presse-purée. Lay everything on a floured cooking counter. Wait for the potatoes to cool down a bit, make a small hole in the very middle. Add half the flour in and the eggs. Incorporate gently. Season with salt and nutmeg. Add in the rest of the flour and work out the dough until very smooth and homogeneous.
Slice a piece out of it and make some tubes out of it, give or take 2cm wide and then cut them into 1cm pieces. Roll the very back of a fork on each of them. Flour them all and put them on a cooking tray.
3. Cook them in salted water, gently boiling. They are cooked when floating.

Marsala

Wash and chop the mushrooms.

In a pan with a knob of butter, cook the shallots, the thyme & the garlic. Add in the mushrooms, let them cook for a little while and then deglaze it all with the Marsala. Lower the heat to medium-low and let it reduce down to 1/3. Add the cream and cook it slowly again. Finishing touch is the mustard. Reserve.

Pancetta

Place all the pancetta slices in between 2 baking sheets/parchement paper and cook them in the oven at 400F for 10-15mins.

Pistou

Throw all the ingredients in the blender and mix everything well until a smooth and homogeneous texture is reached. Season & reserve.

Montage

In a hot pan with butter, on medium-high heat, colour the gnocchis well, all around and then deglaze them with the Marsala. Plate them all in a deep plate, add the pistou all over and the pancetta chips. Serve & enjoy.

Bon appétit!