



KUMARA GNOCCHI

wild mushroom, pea and mint emulsion and parmesan

Serves 6

INGREDIENTS

For the Gnocchi

600g mashed red skinned kumara (approx. 1kg raw skin on)
100g parmesan finely grated
200g "00" grade pasta flour
50ml New Zealand Extra Virgin Olive Oil

For the Emulsion

100g peas
25ml New Zealand Extra Virgin Olive Oil
½ onion chopped fine
1 clove of garlic crushed
50ml milk
Bunch of fresh mint, leaves picked

To Finish

200g wild mushrooms, sliced
Handful of pea feathers
50g finely grated parmesan
Sea salt

PREPARATION

For the gnocchi

Peel and chop the kumara in large chunks and place in a pot of cold salted water. Cook and drain kumara and return to the warm pot. Place over a low heat again for one minute to dry the kumara out a little.

Mash kumara or pass through a drum sieve. While it is still warm add the pasta flour, parmesan and olive oil. Mix well but don't over work the dough.

Turn out onto a floured surface and knead for one minute. Then divide the mix into four equal parts. Hand roll the dough into long cylinders about 3cm wide. Cut into 4cm pieces (don't stress over the size too much).

Pinch the gnocchi in the middle slightly and transfer to the fridge for a 10 min rest. In a large pot of salted boiling water, cook the gnocchi until they float. Remove to an oiled tray and let cool.

For the Emulsion

Sweat onion and garlic until soft over a low heat making sure not to colour them. Add milk and bring to the boil. Add peas and cook until just tender (do not overcook the peas or you will lose the bright green colour).

Add the mint at the last moment and blitz to a puree in a blender. Add the olive oil in a steady stream until emulsified, season with sea salt and keep at room temperature until ready to serve.

To put the dish together

In a hot pan sauté the mushrooms and the gnocchi in a little olive oil until gnocchi is browned nicely. Remove and season if needed. Spoon the emulsion into a bowl. Place the gnocchi and the mushrooms on top. Grate the fresh parmesan all over the dish and finish with the pea feathers.

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