

HOMEMADE GNOCCHI

1.5 HOURS

Cook Time

4-6

Servings

**PROFESSIONAL
MAYONNAISE**

Heinz Products

Ingredients:

500 g dry potato mash (approx 8 large potatoes)

350 g flour (some extra for dusting)

200 g parmesan cheese

300 g Heinz Professional Mayonnaise

20 g Maldon salt

50 ml olive oil

1/2 tsp chopped chervil & chives

600 ml vegetable oil for deep frying (or enough to cover half full of a shallow pan); can use a fryer

Tenderstem broccoli (blanched)

Peas (blanched)

Pickled Shimeji mushrooms

Pea shoots & garlic flowers

For the pea puree:

300 ml water

25 g sugar

10 g Maldon salt

300 g frozen peas

200 g Heinz Professional Mayonnaise

Method:

1. Preheat the oven to 200°C.
2. Sprinkle a tray with some Maldon salt, place potatoes in their skins, and bake for 11/2 hours or until soft.
3. Scoop out baked potato and pass through a sieve to make dry mash.
4. Mix herbs, grated parmesan and salt with Heinz Professional Mayonnaise.
5. Mix flour with the mashed potato, then add in the mayo and herb mix. Knead and continue mixing to form a dough, adding a little extra flour if needed.
6. Roll out to approximately 2 inches thick, then cut into discs using small ring cutters.
7. Heat the vegetable oil in a pan to 170°C and drop in the gnocchi. Cook for about 3 minutes, or until golden and they start to float on the surface.
8. For the pea puree, dissolve the sugar and salt in water and bring to a boil, then place defrosted peas in a blender with enough liquid to cover and blend until smooth, finish with Heinz Professional Mayonnaise, and pass through a fine sieve.
9. After frying the gnocchi, add some to a saucepan with peas, chopped tenderstem broccoli, and pea sauce, then spoon onto a plate, dress with pickled Shimeji mushrooms, and garnish with pea shoots and garlic flowers.

Chef's tip: Gnocchi can be stored in a freezer raw and cooked straight from frozen.

Chef's tip: For additional richness grate some parmesan at the end when tossing the gnocchi.

