



**Miele**

# Ricotta and Parmesan Gnocchi with Parmesan Sauce, Burnt Ceps and Fresh Truffles

By Nick Honeyman

**45 minutes**

**55 minutes**

**8**

Serves

## INGREDIENTS

### Gnocchi

1.2kg agria potato, cleaned  
200g ricotta  
20ml truffle oil  
200g grated parmesan  
350g grams flour  
3 eggs  
pinch nutmeg  
pinch salt  
pinch white pepper

### Parmesan sauce

3 shallots  
30g unsalted butter  
200g grated parmesan  
500g cream  
250g water  
2g xanthan gum (optional)  
5g salt  
8g sugar

### Burnt ceps

50g dried ceps

### Garnish

250g local mushroom mix, sliced and flash-fried in olive oil  
250g petit peas, blanched  
1 fresh truffle, if you can get it, or 1 perfect button mushroom per person, peeled and sliced on the round as thin as possible

## **METHOD**

### **Gnocchi**

1. Place potatoes in a perforated steam tray and steam at 100°C for 40 minutes, or until soft.
2. Remove skin from the potatoes then pass through a sieve or potato ricer into a large bowl.
3. Add the rest of the ingredients, except the flour and mix well. Finally add the flour.
4. Place the mixture into a large vacuum seal bag and seal in vacuum setting 3 sealing setting 3.
5. Place the mixture onto a perforated steam tray and steam at 100°C for 30 minutes
6. Cut into desired shape and pan fry in olive oil before serving.

### **Parmesan sauce**

1. In a medium sized pot sweat shallots and butter on a medium heat, induction setting 5, until soft. Add parmesan and cook further on a low heat, induction setting 3, for 10 minutes.
2. Add cream, water and xanthan gum. Let this infuse before seasoning with salt and sugar.

### **Burnt Ceps**

1. Deep-fry the dried ceps for 3 minutes at 150°C, induction setting 6.

### **To Serve**

1. Spoon gnocchi onto plate and ladle the parmesan sauce over it. Garnish with the mushrooms and finally sprinkle over the burnt ceps