Ricotta and Parmesan Gnocchi with Parmesan Sauce, Burnt Cepes 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

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