

Miele

Parisian gnocchi with wild mushrooms

By Miele

45 minutes

Preparation Time

20 minutes

Cooking Time

6

Serves



INGREDIENTS

Parisian gnocchi

300g plain flour
450ml milk
100g butter
2 tsp salt
¼ tsp nutmeg
300g eggs
225g parmesan,
plus extra to serve

Wild mushrooms

2 garlic cloves
3 tsp thyme, chopped
500g wild mushrooms,
brushed, sliced
200ml white wine
2 tbs cream
2 tbs butter
1 tbs parsley, chopped

METHOD

1. In a medium sized saucepan, heat the butter and milk on medium-high heat, Induction setting 7, until it reaches a simmer.
2. Add the flour and stir vigorously with a wooden spoon. The mixture should start to form a ball and pull away from the sides of the pot.
3. Reduce the heat to Induction setting 5 and continue to cook for a few more minutes to cook the starch in the flour.
4. Transfer the mixture to a freestanding mixer with the paddle attachment and beat on medium speed. Add the parmesan, nutmeg and salt to combine.
5. Gradually add in the eggs, ensuring each egg is incorporated before adding the next egg and continue mixing until smooth.
6. Transfer the mixture into a piping bag fitted with a number 12 round nozzle.
7. Use a pot with two handles, tie a piece of string between the two handles so it's tight. This will form the string to cut the gnocchi as you pipe.
8. Fill the pot with salted water and bring to the boil on Boost. Have a paper lined baking tray nearby for the cooked gnocchi.
9. Working in batches, pipe gnocchi into the water a few at a time, using the string to cut pieces about 3cm long. Cook until they begin to float, then drain and reserve on the tray. Gnocchi can be chilled in the refrigerator until needed.
10. To finish, heat a frying pan on medium-high heat, Induction setting 7, with a little butter or oil. Add a layer of gnocchi to the pan and cook for 30 seconds to a minute, completely untouched. You're after a nice golden brown colour.

Wild mushrooms

1. Heat the oil in a large frying pan on medium-high heat, Induction setting 7-8. Sauté the garlic with the thyme, being careful not to burn the garlic.
2. Add the sliced mushrooms and cook for another 3-4 minutes, or until they begin to soften.
3. Add the wine to the mushrooms and let it reduce for at least a minute, or until it reduces by half. Add the cream and butter and stir through, then season with salt and pepper.

To serve

1. Transfer the mushrooms into the same pan as the gnocchi, stir to combine. Divide amongst 6 bowls.
2. Sprinkle with some grated parmesan and freshly chopped parsley.

Hints and tips

- Gnocchi can be made, boiled, and kept in the refrigerator for up to 2 days before frying in the pan.
- Choose wild mushrooms such as Slippery jacks and Pine mushrooms or Portobello if unavailable.