



TOTAL TIME 2 HR.
COOK 1 HRS. & 45 MIN
YIELD 4 BIG PORTIONS
LEVEL EASY

GNOCCHI INGREDIENTS

One Big handful of Rock Salt to bake
1.1kg floury potatoes
1 whole egg + 1 egg yolk
250g plain flour

TO ASSEMBLE DISH

250g Pancetta
30g Black Garlic
150g Butter
20g Chives
20g Parsley
100g Parmesan to sprinkle over last.

POTATO GNOCCHI WITH PANCETTA AND BLACK GARLIC BUTTER

METHOD

1. Preheat your oven to 180°C.
2. Line a baking sheet with a hand full of rock salt. Prick the potatoes all over with a fork and place them on the salt. Bake the potatoes for 1 – 1.5 hours or until very soft. Take them out of the oven and immediately cut them in half and scoop out the potato into a potato ricer or food mill placed over a large bowl. When all the potatoes are fine, add the egg and the flour. Mix with a spatula until just combined. You can use your hand for this as well just remember the potatoes are HOT. Season with salt and pepper to taste.
3. Put a pot of water on the stove to boil because after you shaped your gnocchi you are going to blanch them
4. Divide dough into three; roll each into a 2 cm diameter sausage shape using small amounts of flour to dust. Cut diagonally into 2 – 3 cm pieces and set on a floured tray. Repeat this step with the rest of the dough.
5. Gently place the gnocchi with a dough scraper in boiling water, not all at once, do this in batches. When the gnocchi is floating, they are ready to take out. Refresh them immediately by dumping them into iced water.
6. Cut the pancetta into thin strips. Put them in the oven to crisp up. Watch out they burn easily.
7. Chop the black Garlic and your herbs finely
8. To assemble heat a big non-stick frying pan on the stove. Melt the butter. Now add the gnocchi and fry until golden on both sides. Add the pancetta, black garlic and herbs. Gently toss the gnocchi to coat them with the herbs. Spoon into bowls making sure you divide them equally. Sprinkle the parmesan on top and serve immediately.

