

# Homemade Gnocchi with Pesto and Mushrooms

Recipe By Yussi Weisz



Cooking and Prep:  20  
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Serves:  8

Contains:   

Preference: Parve

Difficulty: Medium

Occasion: Shavuot

Source: Kosher.com

Exclusive

Cuisines: Italian

These gnocchi from scratch are perfect for any meal, but especially for Shavuot.

You can even freeze them once boiled and save them for when you need them!

## Ingredients (18)

### Gnocchi

- 3 pounds potatoes, boiled and mashed, at room temperature
- 1 egg
- 2 and 1/2 cups flour (more if needed)
- 1/2 teaspoon salt
- 3–4 tablespoons **Gefen Olive Oil**

- corn flour
- pine nuts *(optional)*

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## For Frying

- 1/3 cup butter
- 3 cloves garlic, chopped
- 1/4 cup Parmesan cheese, grated
- 1 cup shiitake mushrooms, sliced
- salt
- pepper

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## Pesto

- 2 cups fresh basil, washed and dried
  - 5 tablespoons **Gefen Olive Oil**
  - 5 cloves fresh garlic
  - 1/2 teaspoon crushed red pepper or chili pepper
  - 1 teaspoon salt
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## Start Cooking

### Prepare the Gnocchi

1. Combine potatoes, egg, flour, salt, and olive oil in a bowl. Knead until dough forms a large ball.
2. Take small segments of dough and roll into snakes.
3. Use corn flour to sprinkle on surface and cut the snakes into half-inch pieces.
4. Bring a large pot of water to a boil, and add salt to taste and one to two tablespoons of olive oil.
5. Drop in the gnocchi carefully one at a time, and let cook for three to five minutes until they

have risen to the top. Remove with slotted spoon and toss in corn flour.

6. Melt butter in a frying pan.
7. Add garlic, Parmesan cheese, and mushrooms.
8. Stir, and add gnocchi over a medium-high heat until golden brown. Remove from pan.

### **Prepare the Pesto**

1. Combine basil, olive oil, garlic, red pepper, and salt in a food processor. Pulse until smooth, adding olive oil as needed to reach desired consistency.
2. Plate with pan-fried gnocchi and top with pine nuts.