



ROSH CHODESH CLUB

CHESTNUT GNOCCHI WITH MUSHROOMS

 Serves 2-4

INGREDIENTS

Chestnut Gnocchi

600g of Maris Piper Golden Kings potatoes, peeled and cut into large chunks

120g of chestnut flour

80g of Tuscanini 00 AP Flour

Pan-fried mushrooms

800g of mixed seasonal wild mushrooms

8-10 garlic cloves, smashed

2 tsp thyme leaves

olive oil, for frying

sea salt

Mushroom Veloute

50g of dried mushrooms, rehydrated in 300ml of boiling water

500g of chestnut mushrooms, roughly sliced

olive oil, for frying

680g onion, roughly diced

30g garlic cloves, roughly chopped

12g tsp tomato purée

30g tarragon, leaves picked and roughly chopped

400ml of dry white wine

50g miso paste

41g soy sauce

150ml cashew cream

Recommended Pairing



Herzog Special Reserve
Chenin Blanc (Mev)



Directions

Begin by making the gnocchi. Bring a large pan of salted water to the boil, then add the potatoes and cook for 10-15 minutes until tender. Drain, allow to steam dry for a few minutes, then push through a ricer or sieve. Spread out the potato on a work surface and leave for a minute or two to cool slightly.

Sift the flours over the potato and bring together to form a dough. Wrap in cling film and rest for 15 minutes in the fridge.

Unwrap the gnocchi dough and roll into sausages around 2cm thick. Cut into gnocchi around 3-4cm long, then transfer to a tray dusted with semolina. Store in the fridge until ready to cook.

For the mushroom velouté, place the dried mushrooms in a bowl and pour over boiling water. Set aside for 15 minutes to rehydrate.

Meanwhile, add a dash of oil to a frying pan over a medium-high heat. Add the chestnut mushrooms and cook, stirring occasionally, until they release their juices and turn golden brown (about 10 minutes).

Add the onion, garlic, tarragon and tomato purée and continue to cook until softened and just beginning to caramelize (about 5 minutes), then pour in the white wine and cook until almost all the liquid has evaporated.

Pour in the rehydrated mushrooms (along with the soaking liquid), bring back to the boil then transfer the contents of the pan to a blender. Blitz for several minutes until completely smooth, then return the mixture to the pan. Reduce to a single cream consistency, then add the oat cream, miso paste and soy. Taste for seasoning and keep warm

Bring a pan of salted water to the boil, and add a dash of oil to a frying pan over a high heat.

Add the garlic cloves to the frying pan and cook for a minute until fragrant. Add in the wild mushrooms and stir-fry for a few minutes until beginning to soften.

Meanwhile, plunge the gnocchi into the boiling water and cook for a few minutes - they're ready when they rise to the surface. Once cooked, lift them out of the water with a slotted spoon and place them straight into the velouté.

To serve, divide the velouté-covered gnocchi between 4 bowls. Top with the fried wild mushrooms and sprinkle with salt and thyme leaves.