

Gnocchi with Leek and Brussel Sprout Cream Sauce

INGREDIENTS

2 pounds of starchy potatoes, 2 large russets

1/4 cup egg, lightly beaten

1 cup of unbleached all-purpose flour

fine grain sea salt

Prepare the Potatoes

Fill a large pot with cold water. Salt the water.

Peel the potatoes and cut them in half, place in boiling water

Bring the water to a boil and cook the potatoes until tender throughout, roughly 40mins

Remove the potatoes from the water one at a time with a slotted spoon.

take potatoes out of boiling water,

Be mindful that you want to work relatively quickly so you can mash the potatoes when they are hot. To do this you can push the potatoes through a ricer or mash with a potato masher.

SAVE THE WATER!!

Make the Gnocchi

When you're ready, pull the potatoes into a soft mound.

Drizzle with the beaten egg and sprinkle 3/4 cup of the flour across the top.

I've found that a metal spatula or large pastry scraper are both great utensils to use to incorporate the flour and eggs into the potatoes with the egg incorporated throughout -

you can see the hint of yellow from the yolk. Scrape underneath and fold, scrape and fold until the mixture is a light crumble. Very gently, with a feathery touch knead the dough.

This is also the point you can add more flour (a sprinkle at a time) if the dough is too tacky. I usually end up using most of the remaining 1/4 cup flour, but it all depends on the potatoes, the flour, the time of year, the weather, and whether the gnocchi gods are smiling on you.

The dough should be moist but not sticky. It should feel almost billowy.

Cut it into 8 pieces. Now gently roll each 1/8th of dough into a snake-shaped log, roughly the thickness of your thumb. Use a knife to cut pieces every 3/4-inch (see photo). Dust with a bit more flour.

To shape the gnocchi hold a fork in one hand and place a gnocchi pillow against the tines of the fork (or gnocchi board), cut ends out. Use your thumb and press in and down the length of the fork. The gnocchi should curl into a slight "C" shape, their backs will capture the impression of the tines as tiny ridges (good for catching sauce later). Set each gnocchi aside, dust with a bit more flour if needed, until you are ready to boil them. This step takes some practice, don't get discouraged, once you get the hang of it it's easy.

Boil the Gnocchi and Serve

Now that you're on the final stretch, either reheat your potato water or start with a fresh pot (salted), and bring to a boil.

Cook the gnocchi in batches by dropping them into the boiling water roughly twenty at a time. They will let you know when they are cooked because they will pop back up to the top. Fish them out of the water a few at a time with a slotted spoon ten seconds or so after they've surfaced.

Gently toss with more sauce or pesto (don't overdo it, it should be a light dressing), and serve immediately, family-style with a drizzle of good olive oil on top.

Leek and Brussel Sprout Cream Sauce

1 pound brussels sprouts

1 large leek, white and pale-green parts only

4 tablespoons olive oil, divided, plus more for serving

Kosher salt, freshly ground pepper

1 lemon, zest removed with a vegetable peeler, cut into very thin strips

4 garlic cloves, finely chopped

½ cup dry white wine

2 ounces Parmesan, finely grated, plus more for serving

2 cups Heavy Cream

1 fresh oregano stalk

1 tablespoon toasted almonds

Preparation of Sauce

Thinly slice brussel sprouts and Leeks, Saute in olive oil until tender, add in salt and pepper, lemon zest, garlic and fresh oregano.

add heavy cream and heat till sauce thickens, add parmesan cheese.

put sauce onto of fresh hot gnocchi and serve topped with fresh oregano and parmesan cheese

