

Silky potato gnocchi with tomato & saffron concasse

Thomas Allen Wines
MEMBERS' TABLE RECIPE



Silky potato gnocchi

Ingredients

1kg old potatoes
5 egg yolks, lightly whisked
50g grated Parmesan
180g potato flour

Method

Steam the potatoes until they are soft, peel and pass them through a ricer while they are warm. Mix through the flours, Parmesan, parsley, salt and pepper and lastly the egg yolks. Gradually pull the mixture together into a ball – it should hold easily but not be too sticky. Heat a small pot of water to a rolling boil.**

Roll a heaped teaspoon of the mix together gently, dusting lightly in extra potato flour and indent with fork tines or a finger for added texture. Drop this into the boiling water and leave until it floats. Remove and taste while warm to check the seasoning and adjust if needed.

Tomato & saffron concasse

Ingredients

800g Roma tomatoes, skinned and deseeded
2 medium onions, peeled and finely diced
1 clove garlic, finely crushed
A good pinch of saffron
A pinch of dried ground chilli
1 cup white wine
1 tsp sugar

Method

Dice the tomatoes in approximately ½cm dice and set aside. Boil a little water and pour over the saffron in a cup to allow it to infuse.

Warm a large heavy-based pan, add some olive oil and gently sauté the diced onions, chilli and garlic with some salt and pepper, until starting to soften and turn clear. Add the tomato dice to the onions along with a little more seasoning. When they are starting to soften, add the saffron and water, wine and the sugar and continue to gently simmer until the liquid has reduced by half. Taste and adjust the seasoning and sugar if required and add in the butter and swirl to combine.

Meanwhile, heat a generously sized pot of water* to cook the gnocchi and when the sauce is at this

60g cornflour*
½ cup finely sliced parsley
Salt and freshly ground black pepper
Extra potato flour for dusting

Once you are happy with the mix, roll and dust the mix to the desired size, placing on a baking paper lined tray ready for cooking and then freeze excess for later use.

**Use 'corn' cornflour to keep the mix gluten free.*

***The gnocchi will hold together better if the amount of water is generous and at a rolling boil. As they are very cold when they come from the freezer, just add a few at a time to the cooking water, stir it and allow the water to return to the boil before adding more gnocchi.*

Olive oil for cooking
2 knobs of butter
Salt and freshly ground black pepper
Chives, chopped for garnish
Shaved Parmesan
Extra virgin olive oil for drizzling

stage, start to cook the gnocchi. You can ladle them into the warm sauce as they rise, leaving more room for the remaining pieces to float to the top.

When all the gnocchi is in the sauce, it's time to serve into warm bowls. Top with a scattering of shaved Parmesan & chives along with a generous drizzle of extra virgin olive oil & then serve with crusty bread to mop up any remaining sauce.

This sauce recipe will easily serve 8 people for an entrée, while the gnocchi recipe will serve many more. It will keep very well in the freezer once made.

**Heat the water to a rolling boil, add only a few pieces of gnocchi at a time, keeping the lid on between additions to return the water to the rolling boil as soon as possible.*



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