

Pan fried potato gnocchi with garlic prawns, asparagus & lemon butter



Serves 4



Ingredients (Gnocchi)

500g mealy potatoes (desiree), peeled
1 egg yolk
Approx 1 cup flour (*see note below)
Pinch of salt and pepper

Ingredients (Garlic prawns)

24 green prawns, peeled and deveined, tails on
1 lemon, zest and juice
1 bunch asparagus, chopped into bite-size pieces and blanched
Vegetable oil for frying
125g butter, cubed
2 cloves of garlic, crushed
1 tbsp parsley
1 tbsp capers



*Perfectly matched with our
'Mango Tree' Chardonnay*

 **IL CACCIATORE**
RESTAURANT
NORTHERN ITALIAN INSPIRED CUISINE

Method

Steam the potatoes for 35-45 minutes until tender but firm.
Mash while they're still hot (a potato ricer works very well here).
Season with a pinch of salt and pepper - add any additional herbs or flavour at this stage.

Place mashed potato onto a board or counter top. Make a 'well' in the centre of the potato, add an egg yolk and $\frac{3}{4}$ the flour. Slowly knead in the flour to obtain a fairly firm, smooth, non-sticky dough (*exactly how much flour will depend upon how moist the potatoes are).

Roll the dough out into 'snakes' about as thick as your finger, cut the snakes into 2cm pieces, and gently score the pieces crosswise with a fork.

Cook the gnocchi in abundant salted boiling water, removing them with a slotted spoon a minute or two after they rise to the surface, then drain.

To Finish

Add prawns and garlic and cook until the prawns change colour.

Add asparagus, lemon juice and capers and cook until asparagus is tender.

Remove from heat, add remaining ingredients and heat until butter is melted, DO NOT BOIL.