

## Baked Potato Gnocchi

- 2270g Large Golden Potatoes
- 453g All purpose flour
- 15g Salt
- 180g whole eggs

- Preheat an oven to 350F (Convection if this setting is available)
- Place potatoes on a bed of salt on a baking tray and roast in the oven (do not score or pierce the potatoes)
- Roast until tender and let cool until cold enough to handle
- Remove the skins from the potato and push through a fine sieved ricer. If you do not have ricer you can use a strainer or a potato masher, although the potato may be slightly lumpier
- Desiring lighter gnocchi, you can spread the riced potato out on a sheet tray and leave uncovered in the fridge overnight; although you can proceed to the next step without doing this
- Gradually mix in the flour and salt, then add the egg and lightly knead together into a homogenous dough. You may not need all of the egg, so start with about 2/3rds and add more if the dough is too dry. Do not over mix as this will make your gnocchi too firm.
- Once the dough is mixed, lightly flour the counter and cut dough into strips. Roll each strip out into logs that are about 1-2 inches in diameter. Line up the logs on the counter and dust with flour, cut 1 inch lengths out of the logs to create little pillow shapes. You can transfer the gnocchi to a sheet tray once cut, set aside what you want to cook and any extra can be frozen for later! If freezing, simply freeze gnocchi on the sheet pan, once solid you can keep them in a ziplock bag or airtight container for up to 3 months
- To cook the gnocchi, bring a large pot of heavily salted water to a boil and drop the gnocchi in. Stir gently with a spoon to prevent the gnocchi from sticking to the bottom of the pot, allow to cook until they begin to float.
- Strain the gnocchi and toss into your sauce. I have outline a couple sauces below, although if you want to keep it simple there is no reason you can't enjoy these delicious gnocchi tossed in your favourite store-bought pasta sauce!

Here is a tomato sauce recipe for a classical delicious gnocchi, simply make the sauce, toss in the cooked gnocchi and finish with fresh mozzarella and shredded fresh basil. This Italian classic is always a winner whether you are spending a romantic night with your partner or entertaining guests.

#### Roasted Tomato Sauce:

- 8 On the vine tomatoes
- 10g Canola oil
- 1 clove garlic (whole, crushed)
- 1 shallot, Halved with skin off
- 2g whole fennel seed
- 1 petal star anise
- Bay leaf
- 125g red wine
- 2g cayenne pepper
- 5 sprigs thyme
- 5 sprigs oregano
- Salt and Black Pepper to Taste
- Fresh Basil (Stems and leaves separated)
- 30g Extra virgin olive oil

#### Roasted Tomato Sauce

- Rinse tomatoes and cut in half, keeping the vine
- Pre-heat oven to 425F
- Heat a wide base sauce pan or pot to high heat, add canola oil and allow it to heat up for a few seconds, add the tomatoes cut side down, as well as garlic and shallots. Season with salt and pepper.
- Allow the tomatoes to develop a seared colour on the bottom and add the star anise, fennel, allow the spices to toast for 30 seconds to a minute, add the wine, bay leaf, Tomato Vines, Basil Stems, Thyme, Oregano and Cayenne.
- Place into the oven and allow to cook uncovered until almost dry (about 20-25minutes)
- Remove from the oven and take out the tomato vines and herb stems and discard.
- Pour the pan of tomatoes into the blender
- Blend with the basil leaves and olive oil until extremely smooth, adjust seasoning to taste. Strain through a fine sieve and serve with a little bit of finishing extra virgin olive oil.

For the more adventurous cooks and eaters out there, below is a recipe for a fermented squash sauce. This is a signature gnocchi dish of mine that I love for its acidity reminiscent of tomato sauce; while the squash introduces a unique seasonal flavour. This fermentation technique is called lacto fermentation, used in the production of sauerkraut, kombucha, and kimchi. To complete the winter feel of this dish I love to finish it with roasted cocoa nibs, toasted hazelnuts, and shaved Manchego (My favourite manchego is called "Dehesa reserva" which can be found at specialty cheese shops, such as "Peasant Cheese" in Kensington!

#### Fermented Squash Sauce

- 1 Head Butternut Squash (Peeled and de-seeded)
- 1% salt by weight of shredded squash
- 50g Butter
- 2 cloves garlic (Chopped)
- 1 Shallot (Chopped)
- 100g White Wine
- 250g Cream
- 4 heaping tablespoons of squash puree
- 50g Toasted Hazelnuts
- 25g cocoa nibs
- Shaved Manchego

#### Fermented Squash Sauce

- Grate the Butternut squash on a box grater, mix with the salt and place in a plastic container. Cover with saran wrap and then put a weight of some kind on top, this can be a same sized plastic container with something heavy in it. The idea is to push out the juice. Leave at room temperature.
- Wait about 1-2 weeks until the squash begins to smell sour, it should have a pickled and tender appearance. There should not be any molds present, the acidity and salt should have created a healthy and self-sustaining bacterial culture similar to what is found in sauerkraut. Blend the squash until smooth; you can add a touch of water if needed to get it going.
- Place butter, garlic and shallot in a cold sauté pan and place over medium heat. Once the garlic and shallots begin to turn golden brown, deglaze the pan with the white wine. Add the cream and bring to a simmer, toss in the gnocchi and the squash puree. Finish with salt and pepper to taste. Spoon onto plates and finish with cocoa hazelnut crumble and shaved manchego.