



Knorr
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TOM KERRIDGE | PUBS & RESTAURANTS | 10 SERVINGS

MOREL GNOCCHI WITH ARTICHOKE PUREE & NEW SEASON ASPARAGUS

INGREDIENTS

FOR THE GNOCCHI

1kg Mashed potato, from baked potatoes kept warm

2no. Egg yolks

20g Butter

250g Pasta flour, plus extra for dusting

100g Semolina

100g Parmesan, grated

0.5g Nutmeg

0.5g White pepper

3g Parsley, finely chopped

3g Sage, finely chopped

3g Basil, finely chopped

FOR THE ARTICHOKE PUREE

100g Butter

180g Onions, sliced

1kg Jerusalem artichokes, peeled & sliced

125g Olive oil

500ml Double cream

300ml Sweet white wine

8g Knorr Professional Vegetable Paste Bouillon

8no. Mint sprigs

10ml White truffle oil

2 Lemons, juice only

METHOD

FOR THE GNOCCHI:

- Add the warm mashed potato and all of the other gnocchi ingredients into a large bowl and bring together with your hands.
- Once the dough has come together, lightly dust the table surface with a little pasta flour and divide the mix into 30g rough pieces.
- Then with the palm of your hand shape the gnocchi into little balls, lightly dust your thumb and place the gnocchi on the top, then press a lightly floured fork into the top of each gnocchi.
- Once all is shaped, place evenly onto a tray, put into the fridge to chill and allow the pasta to set.

FOR THE ARTICHOKE PUREE:

- Add the olive oil and butter to a pan along with the onions and sweat down, once the onions are soft add in the wine, cream, and KNORR Professional Vegetable Paste Bouillon.
- Bring to the boil then add in the Jerusalem artichokes and simmer for 30 minutes or until the artichoke are soft.
- Transfer the mix to a blender and blend until smooth.
- Season the puree with truffle oil, lemon juice, salt and white pepper.
- Pass through a fine chinois and chill until required.

[RECIPE CONTINUED ON NEXT PAGE](#) →



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INGREDIENTS (CONTINUED)

FOR THE GARNISHES

500g Asparagus, trimmed
200g Morels, cleaned
500ml Water
25g Knorr Professional Vegetable Paste Bouillon
100g Butter
400g Baby artichokes, tinned

TO SERVE

100g Butter
50ml Olive oil
50g Jerusalem artichokes, peeled and finely sliced
5g Parsley, finely chopped
5g Chives, finely chopped
70g Parmesan
2no. bunches Watercress, picked
100ml Olive oil, to finish

METHOD (CONTINUED)

FOR THE GARNISHES:

- Drain the baby artichokes, and cut into ¼'s. Deep fry at 180°C until golden. Drain on a lined tray.
- Add the water, butter and KNORR Professional Vegetable Paste Bouillon to a pan and whisk together whilst bring it to the boil, reduce until the water and butter become emulsified.
- Add the asparagus and morels to the emulsion and poach for 2 minutes.

TO SERVE:

- In large saucepan boil heavily seasoned water. Add the gnocchi and leave them to poach until they begin to float.
- Remove them from the pan with a spider and place on a tray lined with parchment paper, with plenty of space so they don't stick together.
- Heat a large frying and add the butter and olive oil.
- Once the butter is foaming add the gnocchi and fry till golden brown, every now and then turn over with a spoon, do this in batches to ensure all the gnocchi is evenly coloured.
- Drain the gnocchi from the pan onto a tray.
- Warm the puree and divide between the serving bowls, now add the gnocchi.
- Add the fine herbs to the emulsion with the asparagus and mushrooms and then spoon both the asparagus, mushrooms and a little of the butter emulsion over the gnocchi,
- Top off with the crispy artichokes, raw sliced artichokes, watercress and grated parmesan cheese.
- Finally drizzle with a little extra virgin olive oil and serve.