



Gnocchi di Patate con Radicchio, Gorgonzola e Noci

Potatoes Gnocchi with Radicchio, Gorgonzola and Walnuts

Potatoes Gnocchi

Ingredients (serves 4):

- 500gr. of dry potatoes
- 150 gr. of plain flour
- 1 egg (30gr.)
- Salt

Tools

- A ladle
- A large pot
- A bowl
- A knife and a fork

Radicchio, Gorgonzola and Walnuts Sauce

Ingredients (serves 4):

- 250gr Radicchio
- 160gr Sweet Gorgonzola Cheese
- 40ml fresh milk
- 20gr butter
- 30gr of shelled walnuts
- One onion
- 45ml Brandy – one shoot (optional)
- Salt
- Ground pepper

Tools:

- Knife
- Chopping Board
- Frying pan
- Saucepan
- Wooden spoon

Preparation:

1. Find dry-aged potatoes. The older the better, they will require less flour during the process!
2. Scrub and boil unpeeled potatoes in lightly salted water until tender (a toothpick must get through when cooked). Once they are done, remove them from the water and let them cool down.
3. Once the potatoes are cool enough to be handled, peel them. Use a potato ricer or a fork to finely rice the potatoes into the warm pot or in a bowl.
4. Add the flour, the egg and incorporate with the potatoes using your fingers or a fork to mix until you can.
5. Then turn the mixture out onto a floured work surface. Knead until you have a consistent dough that no longer sticks to your hands. In case of wet potatoes you might need additional flour. Remember, it's not a pizza nor a fresh pasta dough, it's softer dough (flour will vary depending on the humidity of the potatoes, keep the dough soft and do not over knead it).
6. Dust the work surface with flour, pull off a lump, roll it into a 2cm thick rope, then cut the rope into 1cm pieces. Lay the gnocchi on a clean tea towel or wood board.
7. Prepare the sauce. Finely slice the radicchio and the onion.
8. Take a large pan, add the butter and the onion, brown it over low heat for a couple of minutes, add the radicchio. Brown for 2 minutes, season with salt and pepper.
9. Add one shot of brandy (Optional), let it dry while you sauté the mixture, then add a ladle of hot water, cover and cook for 10 minutes.
10. Cut the gorgonzola into cubes. Put the gorgonzola and milk in a saucepan and melt over low heat.
11. Meanwhile, bring a large pot of water to the boil, add a half spoon of salt, stir, then gather up the gnocchi so as to gently drop all the gnocchi in at once.
12. Once they bob to the surface, scoop them out in the pan with radicchio, add the gorgonzola, the walnuts and stir until you have a creamy sauce.
13. Serve with freshly ground pepper.

Keep Cooking and Enjoying Traditional Roman Food.

Buon Appetito!