

**Miele**

# Potato gnocchi with black garlic and salted yolk

By Michael Meredith

**30 minutes plus cooling and curing time**

Preparation Time

**3 hours 30 minutes**

Cooking Time

**6-8 serves**

Serves



## INGREDIENTS

### **Cured duck yolks (prepare 4 days ahead)**

1½ cup salt flakes  
1½ cup white sugar  
3 duck yolks

### **Potato gnocchi**

1.5 kg Agria potatoes  
150 g parmesan, finely grated  
3 egg yolks  
100 g corn starch, plus extra for dusting  
2 tbsp olive oil  
1 tbsp lemon juice, or to taste

### **Potato skins**

500 ml grapeseed oil  
Reserved potato skins from potato gnocchi recipe

### **Black garlic dressing**

4 cloves black garlic, crushed  
2 ½ tbsp peanut oil  
2 tsp black vinegar  
1½ tsp honey

### **To serve**

½ cup chopped parsley, chives and mustard leaf  
½ cup pea shoots

## **METHOD**

### **Cured duck yolks**

1. Combine the salt and sugar together and transfer half the mixture onto a Baking tray. Using a whole egg as a mould, create 3 indentations large enough to fit the duck egg yolk.
2. Place egg yolk gently into each indent and cover the yolks with the remaining salt and sugar mixture. Place in the Refrigerator, uncovered for 4 days.
3. Once firm, remove and clean off the excess mixture.
4. Preheat the oven on Fan Plus at 80°C and bake for approximately 1½ hours to dry out.

### **Potato gnocchi**

1. Wash and dry the potatoes. Select Fan Plus at 160°C, and Bake for 1½ hours, or until tender.
2. Halve the potatoes and scoop the flesh out with a spoon, reserving the skins to fry for the garnish. You will need 1kg of potato flesh for this recipe.
3. Press the cooked potato through a Mouli grater into a bowl and mix in parmesan and egg yolks. Gently fold in flour, being careful not to overmix.
4. Place the mixture into a large vacuum sealing bag and Seal on Vacuum setting 3, Sealing setting 3. Flatten the mixture to 1½ cm thickness.
5. Place the mixture on a Perforated steam tray and Steam at 100°C for 30 minutes. Cool slightly and then place into the fridge cool.
6. When cold, remove from the vacuum sealing bag and cut the gnocchi into 2cm x 3cm rectangles.
7. Heat the oil in a large non-stick frying pan on high heat, Induction setting 8 and fry the gnocchi in 2 batches until golden brown (approximately 3 – 5 minutes), turning occasionally with a flat spatula. Season to taste with the lemon juice.

### **Potato skins**

1. Line a medium-sized bowl with paper towel.
2. Heat the grapeseed oil in a saucepan on medium high heat, Induction setting 7.
3. Add the potato skins, 4 at a time and fry until golden. Remove, drain and place in the paper towel-lined bowl.

### **Black garlic dressing**

1. Mix all the ingredients in a bowl and set aside.

### **To serve**

1. Serve gnocchi drizzled with black garlic dressing, shavings of cured egg yolk, crumbled potato skins, herbs and pea shoots.