

# Miele

# Parisian gnocchi with mushrooms

By Miele

45 minutes, plus refrigeration time

Preparation time

20 minutes

Cooking time

6

Serves

## **INGREDIENTS**

# Parisian gnocchi

100 g butter
450 ml milk
300 g (2 cups) plain flour
225 g parmesan, finely grated
1/4 tsp ground nutmeg
2 tsp salt flakes
6 eggs

#### **Mushrooms**

2 tbsp olive oil
2 garlic cloves, thinly sliced
1 tbsp thyme leaves
500 g assorted mushrooms,
brushed, sliced if large
200 ml white wine
2 tbsp cream
2 tbsp butter
Sea salt and black pepper, to taste

#### To serve

Finely grated parmesan
Finely chopped parsley and thyme
leaves

#### **METHOD**

### Parisian gnocchi

- 1. In a medium sized saucepan, heat the butter and milk on medium-high heat, induction setting 7, until it reaches a simmer.
- 2. Add the flour and stir vigorously with a wooden spoon. The mixture should start to form a ball and pull away from the sides of the pot.
- 3. Reduce the heat to induction setting 5 and continue to cook for a few more minutes to cook the starch in the flour.
- 4. Transfer the mixture into the bowl of a freestanding mixer with paddle attachment and beat on medium speed. Add the parmesan, nutmeg and salt to combine.
- 5. Gradually add in the eggs, ensuring each egg is incorporated before adding the next egg and continue mixing until smooth.
- 6. Transfer the mixture into a piping bag fitted with a number 12 round nozzle.
- 7. Use a pot with two handles, tie a piece of string between the two handles so it's tight. This will form the string to cut the gnocchi as you pipe.
- 8. Fill the pot with salted water and bring to the boil on Boost. Have a paper lined baking tray nearby for the cooked gnocchi.
- 9. Working in batches, pipe gnocchi into the water a few at a time, using the string to cut pieces about 3 cm long. Cook until they begin to float, then drain and reserve on the tray. Gnocchi can be chilled in the fridge until needed.

#### Mushrooms

- 1. Heat the oil in a large frying pan on medium-high heat, induction setting 7. Sauté the garlic with the thyme, being careful not to burn the garlic.
- 2. Add the sliced mushrooms and cook for another 3-4 minutes, or until they begin to soften.
- 3. Add the wine to the mushrooms and let it reduce for at least 1 minute, or until it reduces by half. Add the cream and butter and stir through, then season with salt and pepper.

#### To serve

- 1. Heat a frying pan on medium-high heat, induction setting 7, with a little butter or oil. Add a layer of gnocchi to the pan and cook for 30 seconds to a minute, completely untouched. You're after a nice golden brown colour.
- 2. Transfer the mushrooms into the frying pan with the gnocchi, stir to combine. Divide amongst 6 bowls.
- 3. Sprinkle with grated parmesan and freshly chopped herbs.

# Hints and tips

- Gnocchi can be made, boiled, and kept in the fridge for up to 2 days before frying in the pan.
- Choose wild mushrooms such as Slippery jacks and Pine mushrooms or Portobello if available.