



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
¼ 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.