

WORLD FOOD & MUSIC CELEBRATION!

Gnocchi Salad

Chef Neil Stone of Court Avenue Brewing Company

Gnocchi Ingredients

2 1/2 lbs potato, approximately 4 large potatoes or 6 small
2 1/2 cups all-purpose flour, 1/2 cup or more for working dough
1/2 teaspoon salt
1 egg
2 tablespoon ricotta cheese

Instructions

1. Boil potatoes in sauce pot until tender enough to poke with a fork, set aside until cool enough to handle. Peel potatoes. Using a potato ricer, rice peeled potatoes.
2. Place riced potatoes in a mixing bowl with flour, salt, egg and cheese. Using a fork, mix ingredients then gently kneed with your hands. Do not over kneed or it will become tough. Roll the dough into thin ropes and cut into 1-inch pieces. Make indentions using a fork, gnocchi board or thumb.
3. Place cut gnocchi into boiling water for 2-4 minutes until they float to the top. Remove with a slotted spoon and drain well.

Salad Ingredients

prepared gnocchi
arugula
cherry tomato, quartered
toasted pine nuts
shaved red onion
1 lemon, juiced
olive oil
minced garlic
parmesan cheese

Instructions

1. Sautee gnocchi with olive oil until lightly browned. Remove with slotted spoon and allow to cool slightly.
2. Place gnocchi in mixing bowl with arugula, tomato, pine nuts, onion, salt and pepper. In a separate bowl, whisk together lemon juice, olive oil and minced garlic. Pour mixture over salad, just enough to coat. Pour into serving bowl and top with shaved parmesan cheese.