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SPRING ENTERTAINING with

ANALIESE GREGORY

FRANKLIN

Gnocchi with spring vegetables and kombu butter

Prep time 35 mins, cook 30 (plus soaking) Serves 4

- 20 gm shio kombu (see note)
- 5 gm wakame (see note) 100 gm cultured butter, softened 1 tbsp olive oil
- 300 gm unshelled peas, podded
- 150 gm sugar snap peas, thinly sliced on an angle
 - 1 bunch baby gai lan
- 24 very thin slices truffle salami (optional; see note)

Gnocchi

- 550 gm peeled floury potatoes, such as sebago or King Edward (about 700gm unpeeled)
 - 2 egg yolks
- 50 gm parmesan, finely grated 110 gm "00" flour, plus extra for
- dusting
- 1 tsp olive oil

 For gnocchi, in a saucepan cover potatoes with salted cold water, bring to the boil, then reduce heat to medium-low and simmer until tender but not falling apart (20-30 minutes). Drain for a minute, pass through a sieve or potato ricer into a large bowl, add egg yolks, parmesan and salt to taste, and gently mix to combine. Gently fold in flour to form a smooth dough, being careful not to overwork. Place dough in a piping bag fitted with a 1-1.5cm plain nozzle and pipe lines of gnocchi onto a floured bench, cut into 2cm lengths and transfer to floured trays. Cook in a large saucepan of simmering salted water until they rise to the surface (1-1½ minutes), refresh in iced water. drain and toss with olive oil.

2 To make seaweed butter, place shio kombu and 2 tsp water in a small bowl and set aside for 10 minutes to rehydrate. Drain kombu, reserving soaking liquid, and chop finely. Grind wakame to a fine powder in a spice grinder. Mix kombu, soaking liquid, wakame powder and butter in a bowl until well combined, then set aside. **3** Heat a large non-stick frying pan over high heat, add olive oil and fry gnocchi, turning gently halfway through cooking, until golden brown (I-2 minutes). Add peas, sugar snaps and gai lan, sauté until bright green but still firm (1 minute), then add seaweed butter and truffle salami, toss until butter is melted and amalgamated (IO seconds), then serve immediately.

Note Shio kombu is dried kelp that's been boiled in soy, mirin and sugar. Shio kombu and wakame are available from Japanese grocers. As an alternative to gai lan, use chayote (choko) leaves (available from select Thai grocers when in season). Truffle salam is available from select delicatessens.

MY NOTES



