

PAUL HOBBS WINERY

Recipe: Potato Gnocchi with Spring Vegetable Fricassee and Meyer Lemon

Yield: 4 portions, depending on size

For the gnocchi

Ingredients:

3 large Yukon gold potatoes

2 egg yolks

1 cup all-purpose flour, plus more for dusting

Salt and pepper

To Prepare:

Simmer potatoes in water in pot large enough to keep the potatoes in a single layer. Once the potatoes are soft and cooked through, remove them from pot and place in 300-degree oven to dry out for 10 minutes. Working carefully, peel skins off potatoes. Next, pass through a food mill or old school mashed potato ricer onto a clean surface. Using bench scraper or hands, mix the egg yolks, flour and salt and pepper until the dough just comes together. Try not to overwork the dough or the gnocchi will come out gummy.

Test the gnocchi dough by rolling out a small portion to approximately the diameter of a nickel, cut about 1-inch in length to roll over the back of a fork to create ridges and dimples then drop into simmering water. If the gnocchi holds its shape and floats after about 1-minute then proceed to roll out the rest of the dough. If it breaks up and is too soft, add about ½ cup more flour and mix until the dough comes back together. After that proceed to roll out the rest of the dough and form the gnocchi. Once rolled out and formed, place gnocchi on a sheet tray dusted with flour and freeze. The gnocchi can be made up to 3 days in advance.



For the Spring Vegetable Fricassee and Dish Assembly

Ingredients:

1 bunch asparagus, thinly sliced

½ cup cleaned English peas

5 Spring Onions

½ stick butter

1 Meyer Lemon

To Prepare and Serve:

Clean and slice the spring onion into rings, as thin or thick as you prefer. Add the onions and butter to a pot; barely cover with water. Cook on medium heat until the water has evaporated and the butter has emulsified with the spring onions. Mix in rest of the vegetables and keep warm. Cook the gnocchi in simmering salted water till they start to float; some will float earlier than others, remove those first with a slotted spoon and add to the pot with the fricassee. Once the fricassee and gnocchi are together, toss gently to incorporate everything together. Plate the gnocchi and finish with lemon zest and parmesan cheese (if desired).



Prepared by Estate Chef Sam McKenzie