



Gnocchi with Blue Cheese, Toasted Walnuts and Fried Sage

Casey Mallett – Outtrim - Hilton Adelaide
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Ingredients:

750g potatoes, peeled
100g plain flour
3 egg yolks
salt to taste
pepper to taste
nutmeg to taste

To Serve

50g butter
20g blue cheese
20g toasted walnuts
5 fresh sage leaves

Method:

- * Roast potatoes whole until soft in centres. Halve and scoop out flesh. Discard skins. Sieve potato flesh through a grater or fine strainer.
- * Knead through the nutmeg, salt, pepper, egg yolks and flour until the mixture turns smooth and doughy. Roll into small balls and dust with flour.
- * Place into a pot of gently simmering water and poach for 2-3 minutes. They are cooked when they float to the surface of the water.
- * Deep fry sage leaves for 10-15 seconds, or until crisp. Set aside for garnish.
- * Toast off walnuts in a fry pan and set aside.
- * In a separate pan heat butter, and allow to boil until it begins to turn brown.
- * Add the poached gnocchi to the pan and fry until golden brown. Season to taste.

To serve:

Portion the golden brown gnocchi into a bowl and spoon over the left over butter from the pan. Crumble the blue cheese liberally over. Sprinkle with chopped walnuts and garnish with the sage!

ASFM SHOPPING LIST

Ingredients

Potatoes
Eggs
Butter
Blue cheese
Walnuts
Sage

Stallholders

Hart's (site 76), Patlin Gardens (Site 71)
Rosie's Free Range Eggs (site 40)
B-D Farm Paris Creek (site 86)
Limestone Coast Cheese (site 18)
The Food Forest (site 60)
Salad Greens & Kitchen Herbs (site 90), Aay's Fresh Herbs (Site 87)