

DE BORTOLI

# Hand Made Gnocchi with Pine Mushrooms

Paired with | De Bortoli 2019 The Estate Vineyard Gamay

## INGREDIENTS:

5 large desiree potatoes

2 eggs

salt

250g plain flour (extra flour for dusting)

100g parmigiano reggiano, grated

2 cups pine mushrooms (saffron milk cap mushrooms), thinly sliced

100g butter, diced

1 tbsp sage, finely chopped

1 tbsp thyme, finely chopped

2 cloves garlic, finely sliced

## METHOD:

Boil potatoes in simmering water until soft. Strain and place on a tray in a hot oven for 5 minutes or until dry. While the potatoes are drying bring a large pot of water to the boil.

Once the potatoes are dry, remove from the oven, peel and mash thoroughly making sure there are no lumps. Add the eggs, parmesan and flour. Season and mix well. (Add more or less flour as needed if the mix is a little wet or dry, you can cook a couple of sample ones to test as you go.) Divide dough into 6 pieces, dust bench and roll into large sausages to your desired thickness, then cut into individual gnocchi. Cook in batches in the boiling water until they float to the surface. Refresh in cold water and set aside.

To make the sauce, melt butter in a saute pan over a medium heat. Once melted, add mushrooms and garlic to the pan. Season lightly with salt and cracked pepper and saute until the mushrooms start to soften. Add in the sage and thyme and continue cooking for a further 1-2 minutes.

Reheat the gnocchi in simmering water until they rise to the surface. Remove from the water and add straight to the sauce. Toss or mix the gnocchi through the sauce gently. Check the seasoning and serve with grated parmesan.

*NB: If you can't access Pine mushrooms just use the best you can find.*



## Taste the Road Trip

LET US KNOW HOW YOU GO.

Take a photo, upload to Insta, tag @visityarravalley\_official and #TasteTheRoadTrip #RoadTripYarraValley so we can share with all the gnocchi lovers out there (there's a few of us) ... and with that wine? Ahhh - take me home.