

Member Exclusive Weekend; Chef Parsons' Tips & Tricks in the Kitchen Recipe

Icewine Herb Gnocchi

Ingredients

- 1 kg Potatoes (preferably baked)
- 4 Egg Yolks
- 3 tbsp Icewine Reduction
- 150 grams All Purpose Flour (keep extra on hand incase the dough is too wet, also for working the dough)
- 2 tbsp Dijon Mustard
- 2 tbsp Chopped fine herbs (parsley, chives, chervil, tarragon)
- Salt to taste

Procedure

Bake the potatoes with skins on until cooked through. While the potatoes are still hot peel the skins and mash in a food mill. Place the potato in a large bowl and gently mix in the flour, Icewine Reduction and egg yolk. Once the dough begins to come together, add the herbs, Dijon mustard and finish mixing the dough. **(DO NOT OVER MIX OR KNEAD THE DOUGH)**. If the dough is too "wet", then slowly add more flour until it comes together. Roll out the dough into thin logs and cut into 1/2 x 1/2 inch dumplings. Chill and then blanch in boiling salted water for approximate 2 minutes. Remove from the water and again chill in the fridge. When ready to eat, sauté season and serve.

Recipe by Jason Parsons



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