

Pink Fir Apple Gnocchi
By Ben Head Chef at Opus Restaurant, Birmingham

Ingredients

1kg Peeled and cooked Pink Fir Potatoes
200g '00' Pasta flour
50g Egg Yolk
Salt + Pepper

Method

- Peel and cook, in lightly salted water, 1.2kg of Pink Fir Potatoes (this should leave 1kg once cooked and riced). Once cooked, put through a potato ricer and cool.
- Once cool, mix together 1kg of the potatoes, 50g of egg yolks, and the 200g of pasta flour. Season and mix well to form a firm dough.
- Using your hands, roll out mix into even size, small sausages, and then cut into small pillow shapes.
- Blanch these in lightly salted water for 3-4mins or until they start to float and refresh into ice water.
- Once cool, Saute gently in a little olive oil and butter until golden brown and serve. Served as a side or great with a cream/tomato based sauce