

# HOMEMADE GNOCCHI

Tenderstem broccoli, pickle Shimeji mushrooms, pea cream sauce

4-6

SERVES

15  
HOURS

COOK

*KraftHeinz*

PROFESSIONAL  
**MAYONNAISE**



**KERTH GUMBS**

Winner of the Great British Menu 2020

**MATCH MADE  
IN MAYO**

WITH

*KraftHeinz*



## INGREDIENTS

500g	Dry potato mash (approx 8 large potatoes)
350g	Flour (some extra for dusting)
200g	Parmesan cheese
300g	Heinz Professional Mayonnaise
20g	Maldon salt
50ml	Olive oil
½ tsp	Chopped chervil & chives
600ml	Vegetable oil for deep frying (Or enough to cover half full of a shallow pan). Can use a fryer.

### Pea puree

300ml	Water
25g	Sugar
10g	Maldon salt
300g	Frozen peas
200g	Heinz Professional Mayonnaise

### GARNISH

Tenderstem broccoli (blanched)
Peas (blanched)
Pickled Shimeji mushrooms
Pea shoots & garlic flowers

## METHOD

1. Pre-heat the oven at 200 degrees.
2. Sprinkle a tray with some Maldon salt, place potatoes in skins and bake for 1.5 hour or until soft.
3. Scoop out baked potato and pass through a sieve to make dry mash.
4. Mix herbs, grated parmesan and salt with Heinz Professional Mayonnaise.
5. Mix flour with the mash potato and add in the mayo and herb mix, knead and continue mixing to form a dough adding a little extra flour if required.
6. Roll out approx. 2 inch thick, cut into discs using small ring cutters.
7. Heat vegetable oil in a pan to 170 degrees and drop the gnocchi inside for about 3 minutes or until golden and they start float on the surface.
8. Chef's tip: gnocchi can be stored in a freezer raw and cooked straight from frozen.

### Pea puree

1. Dissolve the sugar and salt in water and bring it to boil.
2. Place defrosted cold peas in a blender, add liquid to cover, and blend until smooth, finish with Heinz Professional Mayonnaise.
3. Pass through a fine sieve.

### Plating

1. After frying the gnocchi, add to a saucepan some of the gnocchi along with peas, chopped tender stem broccoli and some pea sauce.
2. Start to spoon your gnocchi onto a plate, dress with some pickled Shimeji mushrooms.
3. Garnish with pea shoots and garlic flowers.

**Chef's tip:** for additional richness grate some parmesan at the end when tossing the gnocchi.

*Kerth Gumbs*

