

GNOCCHI DI FUNGHI ALLA SORRENTINA

Mushroom gnocchi with a fresh mozzarella and tomato sauce

Chef Franz Junga



For the Gnocchi:

- 3# Yukon gold potatoes
- 2ea Whole eggs
- 2# All purpose flour
- .5# Ground parmesan
- 1# Fresh mushrooms (wild if available)
- .25C Olive oil (not extra virgin)
- tt Salt, white pepper, ground nutmeg

For the sauce:

- 4ea Garlic cloves, crushed and sliced
- 6ea Basil leaves, chopped
- 1T Dried oregano
- 2T Olive oil (not extra virgin)
- 6ea Fresh roma tomatoes, peeled and chopped
- 2C Basic tomato sauce
- .5# Fresh mozzarella
- 2T Extra virgin olive oil
- .25C Grated parmesan
- tt Salt and black pepper

Boil the potatoes and allow to cool until comfortable to touch, but still warm. Peel, and pass through a ricer or grater. Chop the mushrooms and sauté with the olive oil. Drain all excess oil and liquid and allow to cool. Chop very finely and mix with the potatoes. Add the eggs, salt, white pepper, parmesan, and nutmeg to incorporate. Add flour and work until a dough has formed (all the flour may not be necessary). Test one gnocchi in boiling salted water. Proceed to roll the dough into logs and cut into gnocchi (roll of a cheese grater or fork if desired).

Sauté the garlic in olive oil. When browned, add the basil and dried oregano and cook briefly. Add the tomatoes, and cook for about 3 minutes over medium-high heat. Add the tomato sauce, and simmer.

When ready for service, drop the gnocchi in boiling, salted water. When they float, they are done. Add the mozzarella to the sauce and allow to melt slightly. Add the gnocchi and simmer briefly. Toss with the parmesan and extra virgin olive oil, and season. Serve immediately.

