



Saffron Gnocchi with a Creamy Saffron Sauce

(Adapted from a recipe by Taste Australia)



SAFFRON GNOCCHI INGREDIENTS:

- 800 grams Pontiac potatoes (washed), peeled, quartered
- Salt & ground white pepper
- 1 egg, lightly whisked
- 100 mgs Eladnelle Saffron – steeped for previous 24-hours
- 2 cups plain flour
- 1/4 cup finely grated parmesan
- Plain flour, to dust

SAFFRON GNOCCHI METHOD:

- Step 1** Place unpeeled potatoes straight onto an oven rack in a hot oven and roast until potatoes are soft in the centre. Once the potatoes are cool enough to handle, scoop out the soft fluffy flesh into a bowl and use a potato masher to mash until smooth. Season with salt and pepper.
- Step 2** Add the egg and steeped Eladnelle Saffron, then stir with a wooden spoon until combined. Add one cup of flour and ¼ cup parmesan and stir until combined. Add the remaining flour, in 2 more batches, until well combined and a firm dough is formed. (If dough is too soft, add more flour.) Turn onto a lightly floured surface and knead until smooth. Line a baking tray with non-stick baking paper. Divide dough into 4 equal portions. Roll 1 portion into a 2cm-diameter log about 30cm long. Use a lightly floured knife to cut into 2cm pieces. Repeat with remaining dough portions.
- Step 3** Lightly flour your hands and roll each piece of dough into a ball. Use your thumb to roll each ball over a floured fork. Place on tray.
- Step 4** Bring a saucepan of salted water to the boil over medium heat. Add one-quarter of gnocchi (drop onto base of pan in a single layer, but don't overcrowd as they can stick together) and cook until they rise to the surface. Use a slotted spoon to drain and transfer to a bowl. Cover with foil to keep warm. Repeat, in 3 more batches, with the remaining gnocchi.



SAFFRON CREAMY SAUCE - INGREDIENTS:

- 2 cloves of grated garlic
- 3 spring onions finely sliced
- 1 red capsicum finely sliced
- 6 mushrooms finely sliced
- 2 chorizos finely sliced
- 100 grams salami finely sliced
- 50 mgs Eladnelle Saffron – steeped for previous 24-hours.
- 1 small (deli tub) of sun-dried tomatoes finely sliced
- 1 bottle of cooking cream

METHOD:

- Step 1** Add garlic, spring onions, capsicum, chorizos and salami to pan and cook till aromatic.
- Step 2** Add mushrooms and brown
- Step 3** Add steeped Eladnelle saffron, sun dried tomatoes and cream and stir well.
- Step 4** Add cooked saffron gnocchi to pan, warm through on low heat and serve topped with some shaved parmesan.