



# UCCOOK

## Silky Boozy Artichoke Gnocchi

with a lemon-infused panko crumb & leeks

Indulge yourself in this more-ish, too tasty to touch, creamy boozy gnocchi. Laced with artichoke hearts, leeks and smothered in a delectable cream sauce and topped with lemon zest, rosemary and panko crumbs.

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**Hands-On Time:** 25 minutes

**Overall Time:** 40 minutes

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**Serves:** 3 People


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**Chef:** Thea Richter

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 Vegetarian

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 Haute Cabrière | Chardonnay Pinot Noir

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## Ingredients & Prep

525g	Plain Potato Gnocchi
150ml	Panko Breadcrumbs
8g	Fresh Thyme <i>rinsed, picked &amp; finely chopped</i>
2	Lemons <i>zested &amp; cut into wedges</i>
90g	Whole Italian-style Hard Cheese <i>grated</i>
600g	Leeks <i>trimmed &amp; halved lengthways</i>
3	Garlic Cloves <i>peeled &amp; grated</i>
150g	Artichoke Hearts <i>drained</i>
90ml	White Wine
150ml	Fresh Cream
120g	Spinach <i>rinsed</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Butter

**1. GNOMES LOVE GNOCCHI** Boil the kettle. Place a pot for the gnocchi over a high heat. Fill with salted water, and bring back up to the boil. Once boiling, cook the gnocchi for 2-3 minutes until they begin to float and are heated through. Drain on completion, reserving 1 cup of the pasta water. Toss the gnocchi with some oil to prevent sticking. Set the pot aside to use again later.

**2. CRUNCHY CRUMB** Place a pan over medium-high heat with a drizzle of oil and a knob of butter. Once hot, add the breadcrumbs, ½ of the chopped thyme and seasoning. Fry for 3-5 minutes until the breadcrumbs have browned, shifting occasionally. Remove from the pan on completion and place in a bowl. Mix through the lemon zest and ½ of the grated cheese. Set aside for serving.

**3. CREAMY & BOOZY** Thoroughly rinse the halved leeks and finely chop. Return the pot (used to boil the gnocchi) to a medium heat with a drizzle of oil. When hot, add the chopped leeks and fry until starting to soften, 5-6 minutes, shifting occasionally. Add in the grated garlic, the artichoke heart quarters and the remaining thyme and fry for 1-2 minutes, shifting constantly, until fragrant. Stir through the white wine until almost evaporated. Add in the reserved pasta water and mix to combine. Leave to simmer for 3-5 minutes until slightly reduced. Remove from the heat and cover to keep warm.

**4. WHILE THE SAUCE IS SIMMERING...** Return the pan to a medium-high heat with a knob of butter. When hot, fry the gnocchi in a single layer for 3-4 minutes until crisp and golden, shifting as they colour. You may need to do this step in batches. Remove from the pan on completion.

**5. FINISH IT!** Stir the cream through the sauce and reduce further for 3-4 minutes until slightly thickening. Stir ½ of the rinsed spinach, the fried gnocchi and the remaining grated cheese through the sauce. Mix until the spinach has wilted. Squeeze over some lemon juice, season and set aside for serving. Place the remaining rinsed spinach in a bowl and toss with a drizzle of oil and seasoning.

**6. TIME TO DI(VI)NE** Bowl up the oozy, boozy gnocchi and sprinkle over the lemon-infused crumb. Serve the dressed spinach alongside and garnish with a lemon wedge. Absolutely beautiful, chef!



## Chef's Tip

Make sure you use a large enough pot to boil the gnocchi so that they don't end up sticking together from overcrowding. You can boil them in batches if necessary.

## Nutritional Information

Per 100g

Energy	535kj
Energy	128Kcal
Protein	3.8g
Carbs	14g
of which sugars	2g
Fibre	3.1g
Fat	6.3g
of which saturated	3.6g
Sodium	196mg

## Allergens

Egg, Gluten, Dairy, Allium, Wheat, Sulphites, Alcohol

Cook  
within 3  
Days