



UCOOK

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.

Hands-On Time: 15 minutes

Overall Time: 30 minutes

Serves: 1 Person

Chef: Thea Richter

 Vegetarian

 Haute Cabrière | Chardonnay Pinot Noir

Loved the dish? Let us know. Join the **UCOOK** community. Share your creations + tag us @ucooksa #lovingucook

Ingredients & Prep

175g	Plain Potato Gnocchi
50ml	Panko Breadcrumbs
3g	Fresh Thyme <i>rinsed, picked & finely chopped</i>
1	Lemon <i>zested & cut into wedges</i>
30g	Whole Italian-style Hard Cheese <i>grated</i>
200g	Leeks <i>trimmed & halved lengthways</i>
1	Garlic Clove <i>peeled & grated</i>
50g	Artichoke Hearts <i>drained</i>
30ml	White Wine
50ml	Fresh Cream
40g	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 $\frac{1}{2}$ a 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, $\frac{1}{2}$ of the chopped thyme and seasoning. Fry for 2-3 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 $\frac{1}{2}$ 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, 4-5 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 2-3 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. Remove from the pan on completion.

5. FINISH IT! Stir the cream through the sauce and reduce further for 2-3 minutes until slightly thickening. Stir $\frac{1}{2}$ 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