



UCCOOK

Vegetarian Exotic Mushroom Gnocchi

**with a burnt sage butter & toasted
pecans**

Tender on the inside and crisp on the outside, this potato gnocchi is steeped in a decadently creamy mushroom and hard cheese sauce, topped with buttery sage, and served with a scattering of nutty pecans. A dinner to remember!

Hands-on Time: 45 minutes

Overall Time: 60 minutes

Serves: 4 People

Chef: Alex Levett

Adventurous Foodie

Creation Wines | Creation Rosé

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Ingredients & Prep

40g	Pecan Nuts <i>roughly chop</i>
20g	Fresh Sage <i>rinse, pick & dry</i>
500g	Mixed Exotic Mushrooms <i>wipe clean & roughly slice</i>
500g	Potato Gnocchi
2	Onions <i>peel & roughly dice</i>
4	Garlic Cloves <i>peel & grate</i>
200ml	Fresh Cream
125ml	Grated Italian-style Hard Cheese
60ml	Lemon Juice

From Your Kitchen

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

1. PERFECT PECANS Place the chopped pecans in a pan over medium heat. Toast until golden brown, 2-4 minutes (shifting occasionally). Remove from the pan and set aside.

2. CRISPY SAGE BUTTER Return the pan to medium-high heat with a drizzle of oil and a generous knob of butter. Once foaming, fry the sage leaves until crispy, about 1 minute per side (Use tongs if you have them!) Remove from the heat. Pour the sage butter & sage leaves into a small bowl. Cover and set aside.

3. CARAMELISE THE MUSHIES Return the pan to medium-high heat with a drizzle of oil. When hot, fry the sliced mushrooms until golden, 5-6 minutes (shifting as they colour). You may need to do this step in batches. Remove from the pan, season, and set aside.

4. POTATO GNOCCHI Boil the kettle. Place a pot over high heat, fill with boiling water, and add a pinch of salt. Once bubbling, cook the gnocchi until they begin to float and are heated through, 1-2 minutes. Drain, reserving 1 cup of the gnocchi water.

5. GOLDEN NUGGETS Return the pan to medium-high heat with a drizzle of oil and a knob of butter. When hot, fry the cooked gnocchi in a single layer until golden, 2-4 minutes (shifting as they colour). Remove from the pan and set aside.

6. CREAMY SAUCE Return the pan to medium heat with a drizzle of oil. When hot, fry the diced onion until soft, 5-6 minutes (shifting occasionally). Add the grated garlic and fry until fragrant, 1-2 minutes (shifting constantly). Lower the heat slightly and stir in the cream, ½ the grated cheese, 120ml of milk (optional) or water, the lemon juice (to taste), and seasoning. Simmer until slightly thickened, 3-4 minutes (stirring occasionally). Mix in the fried gnocchi and the mushrooms. Cook until reheated, 2-3 minutes. If the sauce is too thick, loosen with the reserved gnocchi water.

7. YOU'RE IN FOR A TREAT! Dish up the mushroom gnocchi. Pour over the sage butter & sage leaves (to taste). Sprinkle over the toasted pecans and the remaining cheese. Scrumptious!

Nutritional Information

Per 100g

Energy	568kj
Energy	136kcal
Protein	4g
Carbs	11g
of which sugars	1.9g
Fibre	3.7g
Fat	8.9g
of which saturated	4.5g
Sodium	142mg

Allergens

Cow's Milk, Egg, Gluten, Allium, Wheat, Tree Nuts

Eat
Within
3 Days