

# Homemade gnocchi with Porcini mushroom sauce

Serves 2-4

## Gnocchi ingredients:

2 cups of mashed potatoes

1 cup flour

1 egg yolk

salt and pepper

15ml olive oil and 15ml butter for frying

## Sauce ingredients:

80g dried Porcini mushrooms

250g mixed mushrooms ( whatever is available )

1 onion, finely chopped

3 cloves garlic, minced

1 cup cream

1 cup vegetable stock

1/2 cup grated Parmesan cheese

pepper to taste

fresh basil

## Method for the sauce:

Place the Porcini mushrooms in a medium bowl. Pour the hot stock over the mushrooms and soak for 15 minutes. Drain the mushrooms, reserving the water.

Heat the olive oil in a large sauté pan over medium heat. Add the onion, mushrooms and Porcini mushrooms. Cook until the mushrooms are soft, but not brown, for about five minutes. Add the garlic. Cook for another two minutes.

Add the cream and reserved stock to the sauté pan and increase the heat until the mixture begins to boil. Simmer until thickened, about 5-10 minutes. Season to taste. Add the Parmesan cheese and serve with fresh basil.

### **Method for the Gnocchi**

Mix the mashed potato, egg, flour and salt until a dough is formed. Sprinkle some flour on your working surface. Place the mixture onto the working surface and roll into a long sausage 3cm thick. Cut into 2cm pieces and press them slightly with the back of a fork. Bring a pot of water to the boil and place the gnocchi gently into the boiling water. Let them boil until they float to the top. Strain.

Heat the olive oil and butter in a pan and fry the gnocchi until golden brown.

Serve with the Porcini sauce, some parmesan cheese and fresh basil.