

# Potato Gnocchi with Spring Vegetables

Recipe created by Longwood Gardens Executive Chef, Will Brown

**YIELD:** Serves 2

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## INGREDIENTS:

<b>2 lbs</b>	<b>Yukon Gold or Idaho Potatoes</b>
<b>1 ½ cups</b>	<b>All-Purpose Flour (and a little more for dusting)</b>
<b>3</b>	<b>Egg Yolks</b>
<b>1 ½ tbs</b>	<b>Kosher Salt</b>
<b>3 tbs</b>	<b>Butter</b>
<b>½ cup</b>	<b>Pasta Water</b>
<b>½ cup</b>	<b>Fresh English Peas, blanched</b>
<b>½ cup</b>	<b>Spring Onions, halved, blanched</b>
<b>½ cup</b>	<b>Fiddlehead Ferns, trimmed, blanched</b>
<b>½ cup</b>	<b>Asparagus, 1 inch pieces, blanched</b>
<b>¼ cup</b>	<b>Grana Padano or Parmigiano</b>
	<b>Reggiano Cheese</b>
<b>2 tbs</b>	<b>Basil Pesto</b>

## PREPARATION:

### Step 1

Preheat oven to 350 degrees.

### Step 2

Bake your potatoes for 45 minutes to an hour until soft to the touch and cooked through. Split the cooked potatoes and scoop out the insides into a bowl.

### Step 3

On a clean workstation or cutting board, spread flour out. Using a food mill, pass potato through to make small uniform pieces. Spread out the riced potatoes evenly over the flour on your cutting board.

### Step 4

Using a fork, whisk the egg yolks and then use the fork to spread the yolks evenly over the riced potato and flour mixture. Sprinkle the salt evenly over the potato mixture.

### Step 5

The idea at this point is not to over work the dough. Using your hands or a pastry scraper, gently fold the outside of the mixture into the middle, starting on the side then repeating on the top, bottom, and last side. Repeat one or two more times until dough just comes together.

### Step 6

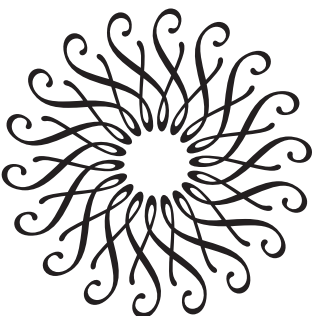
Cut off ¼ of the dough and coat with a sprinkling of flour. Roll out between your hands, stretching the dough as you go until you have a cylinder shape about as thick as your finger.

### Step 7

Sprinkle with a little more flour and using a knife, cut the gnocchi into 1 inch sections. Transfer to a parchment lined baking sheet dusted with flour while you repeat with the rest of your dough.

### Step 8

Once finished, you can reserve your gnocchi in the refrigerator until you're ready to cook. They also can be frozen at this point for an easy meal during the week!



**Potato Gnocchi with Spring Vegetables Continued:**

**Step 9**

To finish, boil 2 quarts of water in a large stock pot and season with 2 heaping tbs kosher salt. Add gnocchi and cook 3-5 minutes stirring a couple of times to ensure they don't stick to the bottom.

**Step 10**

Heat a large nonstick pan on low heat while the gnocchi are cooking. Cook until all the gnocchi float to the surface. Add butter and pasta water to the nonstick pan.

**Step 11**

With a slotted spoon add the gnocchi to the pan in one even layer. Add your blanched vegetables and sprinkle in your cheese. Cook on medium heat until sauce coats gnocchi and vegetables.

**Step 12**

Stir in basil pesto and check seasoning, adjust with salt and pepper if needed.

**Step 13**

Serve immediately and enjoy!

