

# BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

## Sweet Pea Gnocchi

BY CHEF JOEY ALTMAN

### Ingredients

2 medium size russet potatoes  
2 large eggs  
1 tbsp. olive oil  
1 cup of loosely packed pea shoots  
1 oz. goat cheese, room temperature  
¼ cup grated parmesan cheese  
¾ cups all-purpose flour (plus a little for your board to roll them out on)  
Salt and freshly ground pepper to taste

### Directions

Preheat oven to 400°F.

Rinse and wrap russet potatoes in foil and bake for 1 hour 15 minutes, or until a fork easily pierces the skin.

Bring a large pot of salted water to a low boil.

Blanch the pea shoots in the boiling salted water for a few seconds, rinse with cold water then squeeze out excess water.

Puree the pea shoots in a blender with the eggs and olive oil until well blended.

When potatoes have cooled enough to handle (do not want cold), cut them in half and press through a ricer, or the small hole side of a cheese grater, or just scoop out the potato into a bowl and fluff with a fork.

Using a spatula stir in the egg mixture, goat and parmesan cheeses.

Sift in the flour, salt and pepper. Combine gently until just mixed.

On a lightly floured surface, roll out a ⅓ of the dough into a 1" thick "rope" and cut into 1" pieces. Boil in a pot of lightly salted water for 1 minute then strain out and place in ice water. They should be firm.

You can also place gnocchi dough in a ziplock bag, cut off one corner, squeeze out 1" pieces and cut off with a knife into the boiling water.

Place in a bowl with a little olive oil to prevent sticking.

Delicious when served with steamed summer veggies and shrimp!