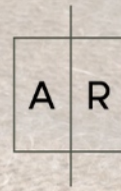


Andro's English Pea Gnocchi in White Wine Sauce



ANDRO'S
ROSTILJ

Serves 4

Prep: 30 mins

Cook: 35 mins

Difficulty: 3 of 5

Method: Stove top

**Supplies: Stock pot, whisk,
strainer, knife, skillet and grater**

**Best served w/ a crisp sauvignon
blanc or chardonnay**

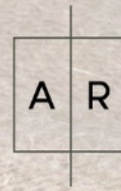


Ingredients

- **2½ Pounds russet potatoes (about 4 large), scrubbed**
- **1¼ Cups all-purpose flour plus more for dusting**
- **2 teaspoons Kosher Salt (plus more)**
- **1 egg beaten for blending**
- **4 tablespoons unsalted butter divided**
- **1 shallot minced**
- **1 Cup white wine**
- **Juice of one lemon**
- **1 Cup cooked green peas**
- **1/4 Cup fresh chives minced**
- **2 tablespoons fresh parsley minced**
- **Freshly ground black pepper**
- **1/2 Cup grated Pecorino Romano**



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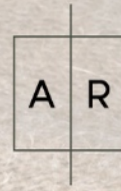


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Directions

1. Cook potatoes in a large pot of boiling water over medium-high heat until tender when pierced with the tip of a knife, 25-30 minutes then drain. As soon as potatoes are cool enough to handle, peel and pass through a potato ricer into a large bowl. Let cool.
2. Sprinkle $1\frac{1}{4}$ cups flour and 2 teaspoons salt over potatoes and, using your hands, make a well in the center. Pour the beaten egg into the well and stir in with a wooden spoon. Turn out dough onto a floured surface and gently knead, dusting with more flour as needed, until smooth but not elastic (be careful not to overwork), about 2 minutes.
3. Divide dough into 8 pieces. Roll each piece into a 12"-long rope about 1" thick. Cut into 1" pieces, dust with flour, and arrange in a single layer on a lightly floured rimmed baking sheet.
4. Working in batches, cook gnocchi in a large pot of boiling salted water until they float to the surface, about 2 minutes. Using a slotted spoon, remove from the pot and transfer to a bowl.
5. Add half of the butter to a skillet over medium-low heat. When the butter has melted, add shallot and cook for 1 minute. Add wine and bring to a simmer. Cook until wine has reduced by half, then add lemon juice. Add remaining two tablespoons of butter, $\frac{1}{2}$ cup of reserved cooking liquid, gnocchi and peas, tossing gently to coat gnocchi in sauce. Cooking just until peas are warmed through, about 1-3 minutes. Remove from heat and add chives, parsley and Pecorino Romano. Season with salt and pepper and toss gently once more. Divide into bowls and serve with more Pecorino.

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Recipe Notes

When boiling the potatoes, be careful not to overcook them. If they absorb too much water the gnocchi can become gummy and dense. Remove the potatoes from the water as soon as a fork pierces them easily.

We recommend "type 00" flour for gnocchi, the same flour that is used in Italian cooking to make pasta and pizza dough. This dough is more finely milled than all-purpose flour, giving your gnocchi a light, cloud-like texture. All purpose flour works just fine as well.

Boil the gnocchi in batches so that they don't stick together. They are finished cooking as soon as they float to the top. Don't leave them in the cooking water for too long afterwards or your gnocchi can become mushy.

Use a slotted spoon or skimmer to gently lift them out of the pot of water. The more gently you can handle the dough throughout the entire process, the better.

Reserve some of the starchy water and add a little bit to your white wine butter sauce to thicken it and round it out.

