

# 'Out of Bron's Kitchen'

## **Homemade basil pesto gnocchi**

This is a little long and arduous and if you don't want to go to the trouble just buy fresh gnocchi from the supermarket but make the sauce fresh.

You will need 4 (about 800g) Crookwell Sebago potatoes (washed), peeled and quartered

Salt & ground white pepper

1 egg, lightly whisked

300g (2 cups) plain flour

20g (1/4 cup) finely grated parmesan

Plain flour, to dust

## **Method**

Add enough water to a saucepan to reach a depth of 3cm. Bring to the boil over high heat. Place potato in a metal steaming basket. Place steamer in saucepan (make sure base of steamer doesn't touch the water). Steam, covered, for 15 minutes or until tender. (It's best to steam rather than boil the potato. Boiling can saturate potato with water, which will increase the amount of flour required and result in a heavier gnocchi.) Transfer to a bowl and use a potato masher to mash until smooth then season with salt and pepper.

Add the egg and stir with a spoon until combined. Add half the flour and parmesan and stir until combined. Add the remaining flour, in 2 more batches, until well combined and a firm dough forms. (If dough is too soft, add more flour.) Turn onto a lightly floured surface and knead until smooth. Line a baking tray with non-stick baking paper. Divide dough into 4 equal portions. Roll 1 portion into a 2cm-diameter log about 30cm long. Use a knife to cut into 2cm pieces. Repeat with remaining dough portions. Lightly flour your hands and roll each piece of dough into a ball. Use your thumb to roll each ball over a floured fork. Place on tray. Bring a saucepan of salted water to the boil over medium heat. Add one-quarter of gnocchi (drop onto base of pan in a single layer, but don't overcrowd as they can stick together) and cook for 3 minutes or until they rise to the surface. Use a slotted spoon to drain and transfer to a bowl. Cover with foil to keep warm. Repeat, in 3 more batches, with the remaining gnocchi.

## **Basil pesto sauce**

In a processor place a good handful of fresh basil leaves, 3 tablespoons of grated parmesan cheese, 100gms toasted pine nuts and process adding a little olive oil to a runny consistency. Season with salt and pepper and toss through the warm gnocchi. Grate more parmesan cheese over the top to serve. Great served beside crumbed chicken schnitzel.