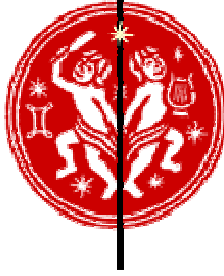


PALMINA



Plum Gnocchi (dumplings)

paired with 2004 Mattia

- 1 lb potatoes
- 1 egg (optional)
- About 2/3 cup flour
- salt
- 12 plums, stoned and chopped into ½" pieces
- ¼ cup superfine sugar
- 3 Tablespoons breadcrumbs
- ½ cup butter
- 2 teaspoons cinnamon powder

Cut deep scores into the skins of the potatoes, then bake at 375°F for about an hour. Let cool, then while still warm, remove the potato skins and tough areas. Cut the potatoes into pieces and put through a potato ricer. (You can mash the potatoes instead, but you'll not get as smooth a consistency in the dough.) Add the egg if you wish to the warm, riced potatoes and slowly add the flour and knead on a floured surface until the dough becomes smooth and quite compact. Use only as much flour as is needed to keep the dough from sticking to the surface. Roll out and cut into 12 circles with 3-4" round cookie cutter.



In a frying pan with some butter, brown the breadcrumbs slightly with the sugar and cinnamon. Add the chopped plums and mix well. Place about a tablespoon of the mixture into the center of a circle of dough, and closely roll up the dough around the plum mixture. Close well – no holes! Add remaining butter to saucepan, add a scoop of filling and keep warm in a saucepan.

Cook the dumplings in a pan of boiling salted water and poach until they float back up to the surface. Place the cooked gnocchi on a plate or serving dish and garnish with remaining sauce.

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