

# PALMINA



## Potato Gnocchi in Leek & Tarragon Brown Butter

for six people

1 sweet potato  
3 russet potatoes  
2 cups flour  
1 egg, beaten  
4 ounces butter  
½ pound leeks, chopped finely  
2 tablespoons fresh tarragon, chopped finely  
1 tablespoon Palmina Extra Virgin Olive Oil

1. Boil the potatoes until you can push a fork into them. Remove from the water and allow to cool. Remove the skins and put the potatoes through a fine vegetable mill or potato ricer.
2. Mix in the flour and put the mixture on a wooden board. Make a well in the center and pour in the beaten egg.
3. Use your hands to combine everything, gently working the dough for about five minutes, adding more flour if necessary. The dough will become moist but not sticky. Dust with flour and cover with a cloth to rest for five minutes.
4. Divide the dough into 8 and roll each piece into a log about ½" in diameter then cut into ¾" pieces.
5. Hold a fork in one hand and place a gnocchi pillow against the tines of the fork, cut ends out. Use your thumb to press in and down the length of the fork. The gnocchi should curl into a slight "C" shape, their backs will capture the impression of the tines as tiny ridges. Set each gnocchi aside, dust with a bit more flour if needed.
6. Bring a large pot of salted water to the boil while you are preparing the sauce.
7. Melt the butter in a large frying pan and continue to cook over medium heat until the butter starts to brown. Stir in the leeks and chopped tarragon (reserving a small amount of tarragon for garnish)
8. Add the gnocchi to the boiling salted water. As the gnocchi rise to the surface and stay on surface for 1 minute, remove them with a slotted spoon and put them into the sauce, carefully stirring them in.
9. When you have cooked all of the gnocchi, cover all gnocchi with sauce.
10. Plate the gnocchi and sprinkle an aromatic olive oil and tarragon garnish.

