

2009 Viognier paired with Sweet Potato Gnocchi

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SWEET POTATO GNOCCHI

Walter Pisano, chef/owner, Tulio Ristorante, Seattle, www.tulio.com

Yield: 4-6 servings

2-2 1/2 lbs. sweet potatoes
2 oz. Parmesan, freshly grated
1/8 t. ground nutmeg
1 egg, beaten
2 c. all-purpose flour
Butter, as needed, for browning gnocchi
Salt and cracked black pepper, to taste
Mascarpone cheese, for garnish
Fresh sage leaves, for garnish

Method (1) Boil sweet potatoes with skin on for approximately 1 hour, or until soft. Drain the potatoes well, and push through a food ricer. Add beaten egg, Parmesan, nutmeg and seasoning. Incorporate these ingredients until just mixed. Slowly fold sifted flour into mixture. (This is imperative in preventing clumps and keeping gnocchi light.) After about half the flour is added, start to feel the mixture for wetness and resistance when pushing in. Keep adding flour until dough is slightly wet, but still is coming away from bowl. Allow to rest 10 minutes. (2) Lightly dust table, then cut about 1/8 of the dough away and roll into a cylinder shape (about 1/2" wide), and cut into 1" pieces. (3) Refrigerate dough for two hours. To cook, drop gnocchi in boiling water for approximately 2 minutes or until they rise to the top. Cook an additional 30 seconds. Drain well. (4) Heat butter in pan until it foams. Place gnocchi in pan; brown them on each side. Season with cracked black pepper and salt. (5) Plate the gnocchi, and finish with mascarpone and fresh sage leaves.

Wine pairing: An opulent, aromatic white wine with a zesty lime finish, Northwest Cellars Viognier 2009 (Washington) can stand up to the sumptuous, buttery, sweet potato gnocchi.

Chef Pisano says, "I like the hint of sweetness that the sweet potatoes give to the gnocchi. ... Sautéing in the butter adds a crispiness but keeps them light and creamy in the center and adds a nuttiness not found in a more typical gnocchi dish."



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