



Goat curd gnocchi with nut brown butter and sage

Gnocchi

200g Goat Curd
200g Ricotta
50g Plain Flour
20g Finely grated parmesan
2 egg yolks
Pinch of nutmeg
1 tablespoons Plain flour for rolling
Extra parmesan to serve

Sage butter

100g butter
12 fresh sage leaves
1 garlic clove crushed
1 tablespoon fresh lemon juice

Method

Combine the first six ingredients in a bowl stirring till they come together. You are looking for a smooth consistency with the mixture fully combined. Using the extra flour dust your hands and take a 20 cent piece size of mixture into your hands and roll into balls. Place the finished balls on a tray which has been dusted with flour and refrigerate for 2 hours.

Bring a large saucepan of water to the boil with a pinch of salt. Once the water has a rolling boil add the Goat curd gnocchi balls in small batches. When they float to the top it indicates they are cooked. Place the cooked gnocchi into the prepared nut brown butter sauce and continue until all the gnocchi have cooked.

Whilst your water is coming to the boil make the nut brown butter by melting butter in a frypan over a high heat. Once the butter has melted add the crushed garlic and sage leaves, continue cooking until the butter turns brown, add the lemon juice and remove from heat.

Serve in bowls with parmesan on top.

Compliments of the Chef, Alison
Lou Miranda Wines, Rowland Flat
<http://www.loumirandaestate.com.au/>