Yields 70 Gnocchi

Gnocchi:

2 C Mashed Potatoes (about 6 small potatoes)
1-1 1/4 C Flour
1 Egg
3/4 of a Lemon Zested
1/2 C Basil
1 Dash of Pepper and Salt

1 Lg Garlic Clove

Olive Oil

Sauce:
6 1/2 oz Portobello Mushrooms

3 Bottles Clam Juice

1 TBS Cream

1/2 TBS Olive Oil
1/8 tsp Pepper
1/4 tsp Salt

We want to first make our gnocchi mix. Begin by boiling your potatoes. Cut them and cook until tender. Immediately mash them when they are done, and set into fridge until they have cooled completely.

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Next add your basil, garlic, salt, and pepper into a food processor and slowly stream in oil until it becomes well combined. ​

 Add pureed basil, and lemon zest into cooled potatoes with 1/4 tsp salt, and mix well. Add one egg, mix again, and begin to add in your flour until gnocchi mix is formable.

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Take little sections, roll them into a ball, and coat them in flour.​

Next, roll out your gnocchi ball into a long cylinder shape. Wanting to twirl it like a baton? Don't! It will in fact go everywhere, and you will be back at step one. Wahhhh Wahhhh.

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 Now it's time to slice and boil! Let them stay in the boiling water until they float to the top. Remove with a slotted spoon and place into strainer to lightly run cool water over them. Place cooled, gnocchi onto a parchment lined baking sheet, and allow them time to dry.

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 Meanwhile let's start our sauce. Puree mushrooms in a food processer and add into a sauté pan with salt and pepper. Cook until the mushrooms become dry. Add cooked mushrooms into a sauce pan with your clam juice. Allow it time to reduce by half.

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While your ‘shrooms are stewing take your butter flour and garlic, and add it to a sauté pan on medium high heat. Cook until your flour and garlic begin to toast, then add into your sauce pan to thicken your sauce.Immersion blend, or food process, sauce to fully incorporate mushrooms then add in your cream to finish.

Lastly, take your now boiled and cooled gnocchi, and add it with oil into a sauté pan on medium high heat. Cook in batches of 12 turning gnocchi as you go to ensure even cooking. Top with your sauce, and fresh thyme (in this case I am using lemon thyme which I feel adds a nice kick to the dish) and proceed to lick your plate clean!

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