

Terra Restaurant, St. Helena, Napa Valley
presents
Potato Gnocchi in Gorgonzola Cream Sauce
paired with
Pavi Wines 2004 Dolcetto

Ingredients:

Gnocchi:

2 lbs. large russet potatoes	¼ cup ricotta cheese
1 egg	pinch of ground nutmeg
1 to 1-¼ cups all-purpose flour	Rice flour for dusting
2/3 cup grated Parmesan cheese	

Gorgonzola Cream Sauce:

1-1/2 cups heavy cream	1 tbsp. unsalted butter
¼ cup grated Parmesan cheese	salt and white pepper to taste
½ cup Italian Gorgonzola cheese	

1 cup 1- inch strips spinach or radicchio
1 tbsp. pine nuts, toasted

Gnocchi Preparation:

Preheat oven to 400 degrees. Place potatoes on baking sheet and bake until soft, about 1 hour. Peel while hot, then press through a ricer into a medium bowl. Add the egg, 1 cup of the flour, Parmesan cheese, ricotta and nutmeg and mix well. Add more flour if the dough is still sticky. Knead in the bowl for about 1 minute or until the dough comes together. Lightly flour a work surface with rice flour. Cut the dough into 4 pieces and roll each piece into a ¾ inch rope. Cut into 1-1/2 inch long pieces and transfer to a baking sheet lined with parchment paper and sprinkle with rice flour. Cover with a dry towel and refrigerate for up to one day.

To make the sauce, combine the cream, cheeses and butter into a large saucepan and bring to a boil while whisking until smooth. Season with salt and pepper. Set aside and keep warm.

To finish the dish, bring a large pot of salted water to a boil. Add the gnocchi and cook for about 2 minutes or until they are all floating on the surface. Add the spinach to the sauce and bring to a boil. Drain the gnocchi and transfer to the sauce. Swirl the pan to gently coat the gnocchi.

To serve, divide the gnocchi and sauce among 4 warmed shallow bowls and sprinkle with pine nuts.