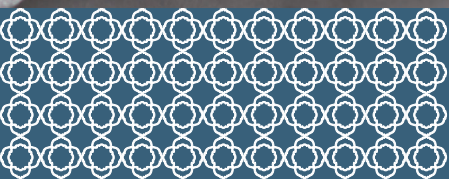


PINOTAGE

Paired with MUSHROOM GNOCCHI



FLEUR
DU CAP

Alive with Flair

Wine Notes

Our Essence du Cap Pinotage is a deep red wine that shows notes of ripe berries on the nose, finishing in oak spice. The palate presents with ripe plum and other berry tastes.



Serves: 6 | Difficulty Level: Challenging

Ingredients

Gnocchi

500g mash (or 5x medium potatoes, mashed)
150g flour
1x egg
15g salt

Parmesan Spoom

200g parmesan cheese, grated
200ml milk
200ml cream
10g salt

Mushroom Puree

500g exotic mushroom mix
1x punnet button mushrooms
1x onion
4x sprigs of thyme
100g butter
100ml water
Salt to taste

Garnish

5g chives, chopped
50g parmesan cheese shavings
Dash of truffle oil

Method

Gnocchi

Combine the mashed potato and eggs, and mix together well. Mix the flour and salt together separately, then add this mixture to the combined mashed potato and egg, and stir until smooth. On a floured surface or chopping board, place a little of the gnocchi mixture at a time. Roll out each piece with your hand, until at the desired thickness, then cut it into your desired shapes. In a deep pot, boil the water and place the gnocchi into the boiling water for about 3 minutes. Once cooked, remove gnocchi from the boiling water and refresh immediately in a bowl of iced water.

Mushroom purée

Roughly chop the onions and sauté with thyme, butter and a teaspoon of salt, until golden brown. Chop mushrooms roughly too, and add them to the sautéed onions. Add water to the frying pan and cook for 10 minutes, and then remove from pan and blend. Once blended well, pass the purée through a strainer. Finally, cut the exotic mushrooms into your desired pieces and sauté until golden in colour, then add them to the purée and mix.

Parmesan spoom

Place all the ingredients in a pot and allow to simmer for 15 minutes, stirring continuously. Then, strain the parmesan spoom and place it in a spoom gun (siphon gun with gas bombs).

Plating

Place servings of gnocchi into bowls and pour the mushroom purée over the gnocchi generously. Use the spoom gun to place the parmesan spoom atop the gnocchi delicately and decorate the dish with the garnish.

Enjoy this recipe, share your cooking flair with us today #ShareYourFlair