

Basil & Parmesan Gnocchi with Watercress & Pea Soup

Ingredients:

- 250g Maris Piper or King Edward potato
- 1 medium egg yolk
- 25g cream cheese
- 1tbsp freshly chopped basil
- 85g plain flour
- 1-2tbsp chopped herbs
- 2g of salt
- pepper to taste
- 5g freshly grated parmesan
- handful of semolina for dusting

For the soup

- 1tbsp unsalted butter
- 1 medium white onion, finely diced
- 50g potato, peeled and diced
- 200g defrosted frozen peas
- 150g fresh watercress
- 100g vegetable stock



Method:

1. Start by putting your whole potatoes in a pre-heated oven at 180c for about 40mins until completely cooked.
2. Once the potatoes are cooked, slice open while still warm and scoop out the potato (do not leave to cool as the potato will become starchy and gloopy).
3. Put through a fine sieve or a potato ricer, then place in a large bowl. Make a well in the potato and add the cream cheese and herbs, beat together with a spoon.
4. Season generously with salt and pepper and gradually start to add the flour. Beat half the flour in then add the grated parmesan and more flour until you get a doughy consistency that doesn't stick to your hands.
5. Lightly dust a surface with flour and a little semolina, then roll the gnocchi into a long sausage shape. Get a knife or scraper and cut into even sized pieces or mould into balls. Once cut, dust in semolina.
6. For the pea and watercress soup, sauté the onion & potato in the pan with the butter - cook for 2-3mins, then add the peas, and the vegetable stock and bring to the boil.
7. Simmer until the potatoes are soft, remove from the heat and transfer to a blender add watercress and blend until smooth, season with salt and pepper and pass through a sieve. Place back on the heat to keep warm until ready to serve.
8. Bring a pan of lightly salted water to the boil, once boiling add about 6 or 7 gnocchi at a time and as soon as they float, remove from the pan (2-3mins) with a slotted spoon and transfer to a clean tea towel or cloth to dry.
9. Bring a non-stick frying pan to a medium/high heat add a little vegetable oil and then add the gnocchi, fry until they turn golden in colour, then reduce the heat and add a little butter to finish.
10. Serve the gnocchi on top of the warm pea and watercress soup.
11. For presentation, serve in mini frying pans and garnish with shaved parmesan.