

Kitchen Garden at Collingwood College Term 4, week 9–2017

Name of Recipe: Purple Congo Potato Gnocchi; Garden Sage & Herb Sauce

Volunteer Notes: As you know it will take about 20 mins to steam the potatoes. There will be some on for you almost ready to rice. You will need to supervise the ricing of the hot potatoes.

You do not have to peel the potatoes, as the peel will be separated when you rice them. You will however need to remove the peel from inside the ricer.

Check with Des for dairy & egg intolerances.

From our garden; Purple Congo potatoes, herbs

What to collect	What to do
1 kg Purple Congo Potatoes-washed 1 Pot with steamer insert 1 Pot w simmering water 1 x potato ricer 1 x egg yolk (optional) Salt flakes / ground pepper 325 gm – 375 gm plain flour (Sieved)	<ul style="list-style-type: none">• In 1 pot bring the lightly salted water to the boil. This is for cooking the gnocchi.• In the other steamer pot, STEAM the potatoes until tender.• Pass thru potato ricer into a large bowl. Sprinkle with salt /pepper add the flour & (yolk –optional) and work in. Tip onto the bench to finish the kneading.• BE QUICK AS POSSIBLE/DON'T OVER KNEAD.
Slotted spoon Colander Bowl Olive oil	<ul style="list-style-type: none">• Cut the mix into even amounts for each student. Gently Roll the mix into ropes of even thickness then cut on a board not the benches!• When water has come up to a fast boil, reduce to gentle simmer. Add salt/oil.• Using a slotted spoon/sieve. Gently place in some gnocchi. Let it rise to the surface, it will be cooked.• Lift out with perforated spoon. Place into the colander to drain. Drizzle small amount of oil over them. Repeat the process until all gnocchi is done.
2-3 cloves garlic (finely chopped) Parsley Thyme Sage Salt/pepper Sauté pan Bowls	<ul style="list-style-type: none">• While 1 student is cooking their gnocchi with a volunteer-others will clean up & peel potatoes (optional)• Saute garlic, sage leaves, thyme, parsley with oil/butter/salt/pepper until fragrant. Gently tip the gnocchi in and toss thru the sauce. Taste & then serve.