

Blue Cheese Infused Potato Gnocchi with Wild Mushrooms and Macadamia Nuts



BLUE CHEESE GNOCCHI:

¼ cup	ricotta (drained)
¼ cup	Danish blue cheese (plus an extra ½ cup crumbled for garnish)
¼ cup	Parmesan, grated
1	large egg
...	salt and pepper to taste
1 clove	garlic, smashed
1 cup	flour, plus more for dusting and rolling
4	russet potatoes

MUSHROOM SAUCE:

2 cups	oyster mushroom
2 cups	cremini mushrooms
...	olive oil
...	butter
¼ cup	macadamia nuts, toasted and lightly crushed
1 cup	13 th Street dry red wine (i.e. Merlot 2019)
1 cup	beef broth
3 cloves	garlic, smashed
...	salt and fresh cracked pepper

DIRECTIONS:

Heat oven to 350°. Salt the potatoes and roast on a baking sheet until soft, approximately 1 hour. Allow to cool to touch and then scoop out inside of potato, leaving the skins.

In a large bowl, combine the ricotta, blue cheese, egg, Parmesan, salt, pepper, and garlic. Mix very well. Add flour and potato and mix until just combined. Don't over mix or the dough will be tough.

Dust flour lightly on large cutting board. Gently roll the dough into a long log approximately ½" in diameter. Using a knife, cut the dough into 1-inch gnocchi pieces, and set aside on a floured plate. Repeat until all the dough is cut into pieces. Cook the gnocchi in boiling water just until they float, about 3-4 minutes.

Meanwhile, in a large pan, heat 2 tbsp of olive oil and 2 tbsp butter over medium heat. Sauté mushrooms until lightly brown and starting to caramelize. Add garlic and sauté for another minute. Deglaze the pan with Merlot, add the

beef broth and reduce until almost gone and mushrooms are coated.

In another pan, heat 1 tbsp of butter over medium-high heat. Add gnocchi and sauté until lightly brown and crispy. Toss with mushrooms and place in serving bowl. Garnish with crumbled blue cheese and toasted macadamia nuts.

- *Enjoy with a glass of Reserve Merlot!*

