

# Potato Gnocchi with Saffron and Vanilla Mascarpone Cream Sauce with Sea Scallops and Crispy Pancetta



## POTATO GNOCCHI INGREDIENTS

4	Russet potatoes
1 cup	Flour, plus more for dusting and rolling
¼ cup	Ricotta cheese (drained)
¼ cup	Parmesan cheese, grated (save some for garnish)
1 large	Egg
...	Salt and pepper to taste
1 clove	Garlic, smashed
1	Egg

## SAFFRON SAUCE INGREDIENTS

3 cups	35% cream
2	Vanilla pods, vanilla scraped out. Save pod for cream sauce.
3 tbsp	Saffron broth (1 tsp of saffron threads steeped in 3 tbsp of hot water)
¼ cup	Mascarpone

## PASTA INGREDIENTS:

12 large	Sea scallops, side muscles removed
1 cup	Pancetta, cooked until crispy and chopped
...	Olive oil

...	Butter
½ cup	Fresh parsley, chopped
...	Salt and fresh cracked pepper to taste

## DIRECTIONS:

Heat oven to 350 degrees. Salt the potatoes and roast on a baking sheet for 1 to 1 ½ hours (until soft). Scoop out the inside of the potato, leaving the skins.

In a medium saucepan heat the cream and vanilla pod shell and reduce for 2-3 minutes. Add the saffron broth and mascarpone and cook for another 2 minutes on low. Set aside for gnocchi.

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

Dust flour lightly on a large cutting board. Gently roll the dough into a long roll. Using a knife, cut the dough into 1-inch gnocchi pieces, and set aside. Place on a floured plate. Repeat until all the dough is cut into pieces. Cook the gnocchi in boiling water, and cook 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. Dry the scallops and season with salt and pepper. Once the pan is hot add the scallops and cook for 2 minutes per side. Make sure to only flip once. Remove the scallops from the heat and set them aside.

In a cast iron pan, heat 2 tbsp of butter. Sauté the gnocchi until lightly browned then place on a serving dish and pour over the saffron sauce. Garnish with some shaved parmesan cheese, fresh parsley and crispy pancetta. Serve with sea scallops.

*Enjoy with a glass of L. Viscek Chardonnay!*

