

POTATO GNOCCHI BAKE WITH BACON AND SAGE



Serving: 4

Cooking Time: Not Specified

Prep Time: 1 hour 30 min

INGREDIENTS

- Gnocchi ingredients

- 800g potatoes
- 2 large egg yolks
- 30ml (2 tbsp) Parmesan, grated
- 180g cake flour
- Sauce ingredients
- 30ml (2 tbsp) butter
- 150g bacon, sliced
- 80ml (1/3 cup) fresh sage leaves, snipped
- 250ml (1 cup) fresh cream
- Salt and freshly ground black pepper to taste
- 80g Parmesan, grated

INSTRUCTIONS

Preheat the oven to 180°C. Prick the potatoes all over and bake in their skins until tender, for about 1 hour. Allow to cool then peel and mash. Mix in the egg yolk and Parmesan and gradually add the flour use a spoon to mix the beginning as the mixture is quite hot then gradually use your hands to form dough. On a lightly floured work surface, lightly knead the dough until a soft pliable dough is formed. Use extra flour when is needed. Divide the dough into six portions. Work with one portion at a time, roll into a long sausage and cut into 2cm portions. Press your finger into each portion and roll the outer surface over the lines of a fork to form deep lines. 6 Cook the gnocchi in a pot of salted boiling water until the gnocchi rise to the surface and remove them with a slotted spoon. Drain and gently place into a greased casserole dish. Increase the oven to 200°C. For the sauce, melt the butter in a frying pan and stir in the bacon. Cook until crispy, stir in the sage and cream and season. Simmer until thickened for about 10 – 20 minutes. Pour the cream mixture over the gnocchi and toss with the Parmesan. Bake until golden, about 10 minutes.