

WILD MUSHROOM GNOCCHI - WITH SAGE BUERRE NOISETTE



Serving: 4

Cooking Time: Not Specified

Prep Time: 90 min

INGREDIENTS

- 1 kg VDP Potatoes (5 - 6 large / medium potatoes)

- 125ml Wild mushrooms, finely chopped
- 5ml Butter
- 125ml Cake flour
- 1 Large egg
- 3ml Nutmeg, finely grated
- 10ml Fresh sage, finely chopped Salt and white pepper to taste
- 125ml Fresh whole sage leaves
- 100g Butter
- 1 Lemon, juiced

INSTRUCTIONS

1. Wrap potatoes in tin foil and bake in a pre-heated oven at 180°C for 60 minutes or until very soft.
2. Sautee mushrooms in butter until soft and all liquid (from mushrooms) has evaporated.
3. Allow to cool.