

Le ricette di MARENNA'

GNOCHETTI OF FLOUR AND POTATOES WITH ASPARAGUS, TRUFFLE AND FISH ROE

Ingredients for four persons:

Gnocchi:

200 g of boiled potatoes
100 g di flour type 00
1 egg yolk, 5 g of salt
10 g of parmigiano
10 g of butter

Condiments:

1 bundle of wild asparagus
20 g of black truffle
20 g of parmigiano
2 table spoons of roasted sauce
50 g of butter, to taste
Salt and pepper, to taste

Fish roe:

2 egg yolks
50 g of fine salt
50 g of sugar

Procedure for the fish roe:

Prepare the marinade for the yolks, mixing the sugar and salt. Cover the bottom of two cups with the preparation, gently placing the yolks and cover the remaining marinade. Leave in a refrigerator for a week. Wash. Dry and keep the eggs before using.

Procedure for the gnocchi:

Mash the still hot potatoes, adding the condiments and lastly, the flour. Knead all of this until obtaining a compact but at the same time, soft mound. Divide the mixture in several loaves, 2-3 centimeters thick. With a knife or a spatula, cut the loaves in long pieces about 2.5 cm. Practice the striped characteristics of the gnocchi by sliding each gnocchi on a fork.

Procedure for the condiments:

Peel the asparagus, eliminating the bottom of the stalk and boil in salted water. Remove the external rind of the truffle and cut in small strands. In a large frying pan, cook the butter to a foam, combining the truffle, the asparagus, the roasted sauce and finally the just drained Gnocchi. Turn off the flame and whisk with the parmigiano cheese.

Presentation:

Arrange the gnocchi in a dish and garnish with the fish roe.

NOTES

