

CHEF THOMAS CARD'S

POTATO GNOCCHI WITH BACON PARMESAN CREAM SAUCE



POTATO GNOCCHI

Ingredients

6 large potatoes
2 cups flour
6 egg yolks
2 tsp salt

Method

Rinse the potatoes under cold water to remove any extra dirt. Place the potatoes on a sheet tray with a thin layer of salt on the bottom of the pan, then pour salt over the potatoes to coat the top of each potato. The potatoes should still be wet from rinsing allowing the salt to adhere to the potatoes. Place the potatoes in a 350°F oven for 1 hour or until fully cooked.

Once the potatoes are fully cooked, remove from the oven and let them cool for 10 minutes. Brush the additional salt off the top and cut a slit down the middle. Scrap out the insides of the potato with a fork into a large kitchen bowl and toss out the skins.

Use a potato ricer to get all of the potatoes into a uniform size and texture, then weigh out the potatoes to 2 pounds and set the left overs a side. In a large bowl, place the 2 pounds of potatoes on the bottom and make a well at the top of the potatoes. Add all of the flour in to the well, then the egg yolks on top of the flour and the salt on top of the eggs. Using your hands fold the potatoes from the bottom of the bowl to the top of the potato well until the dough is completely combined. Take the dough ball and place it on the counter top with a light dusting of flour underneath to reduce sticking. Cover with the mixing bowl to keep the dough as warm as possible.

To roll out the gnocchi, dust a large portion of countertop space with flour and cut 1/4 of the gnocchi dough ball off using a bench knife or any blunt knife you may have. Keep the remaining dough ball covered to keep warm. Take the 1/4 portion of the dough ball and use your hands to lightly roll it into a long snake like shape trying to keep it even by moving your hands from center to the ends and back to the center. Roll the shape in to a quarter diameters, then using the bench knife or what other blunt knife you choose to use and cut every 1 inch down the gnocchi roll making pillow like dumplings. Place the gnocchi on to a sheet tray with a piece of parchment on it. Continue this process with the remaining 3/4 of the dough.

CON'T

BACON PARMESAN CREAM

Ingredients

1/2 lb double smoked slab bacon,
diced into 1/2 inch cubes
2 cups heavy cream
1 cup shredded Parmesan
1/8 tsp nutmeg
1/8 tsp fresh cracked black pepper
1/2 tsp fresh lemon juice
Salt to taste

Method

Place a large saute pan on a burner set to high. Add bacon and render until it is slightly crisp. Drain off half of the rendered fat, and save a little bit for flavor. Add cream to the pan and bring to a boil. Let the cream reduce a little, then stir in the Parmesan. Once the sauce is a nice thick consistency, remove the sauce from the heat and you're ready to bring it all together.

Bring it all together

Place a large blanching pot on the stove with heavily salted water. Bring to a rolling boil. Add the gnocchi to the pot and cook until they start to float to the top. Once they are all floating, it means they are fully cooked. Strain the gnocchi, being careful not to damage them as they will be extremely soft.

Once strained let them dry for a minute and get a large sauté pan hot on a burner. Add a little bit of olive oil to the pan and then add the gnocchi. Give them a shake in the right away to get them covered with the oil and then let them sear on one side until golden brown. Once seared, add the bacon Parmesan cream sauce to the pan and toss the gnocchi until completely covered.