

Chef from the Hood Recipes



Chef:

Dennis Hipolito

Restaurant:

Cucina Paradiso, Petaluma, California

Recipe:

Red Beet & Potato Gnocchi with Truffle & Fontina Cheese Sauce!

Ingredients:

Preheat oven to 500°. Into the hot oven place:

6 large baking-sized Russet potatoes
3 medium sized fresh red beets
Let potatoes and beets roast on a baking sheet for 1 hour. Peel the beets, then puree beets in a food processor and set aside. Remove peels from the potatoes, crumble each potato into a bowl. Add beets to potatoes, mix together. To the bowl of beets and potatoes stir in:

1/2 pound grated Parmigiano Regianno cheese
2 fresh eggs and a few pinches of salt & pepper
Now work in 1 pound (+/-) of all purpose flour*
Incorporate the flour in with your hands until you have a smooth, stiff, non-sticky dough. *You might need slightly more or less flour depending on how moist your potatoes are.
Roll the dough out into snakes about as thick as a cork. Cut the snakes into inch long pieces. Score each crosswise with a fork or gently press each piece into a curved grater using your thumb to make a depression on one side. Lay prepared gnocchi out in one layer on a piece of floured parchment paper until you are ready to cook. Drop gnocchi just before you are ready to eat into abundant salted boiling water. As they rise, remove a few with a slotted spoon, and taste for doneness. Gnocchi should be done a minute or two after they rise to the surface

.. Gnocchi, those beautiful little clouds of flavor are best
.. when made fresh and dressed with a simple sauce.
.. Popular all over Italy, they are served hundreds of ways.
.. In Florence, gnocchi are fondly called topini as they
.. resemble the shape of tiny field mice. Chef Hipolito
.. makes gnocchi at Cucina Paradiso with roasted beets as
.. well as the traditional potato, and serves them in a sauce
.. fragrant with the essence of truffles. Divine! Gnocchi can
.. be tricky to make. If you add too little flour, your gnocchi
.. will be too soft to hold up and could disappear in your pot
.. of boiling water! Use quantities at your own discretion
.. like all fabulous cooks, Chef Hipolito measures by eye
.. and intuition. Recipe serves six.

.. Make the sauce while gnocchi cooks: Cut 6 ounces of
.. Fontina cheese into chunks. Place in a pan on low heat
.. with 1 cup of cream. Simmer and stir until cheese melts
.. and cream is warm. Add salt & pepper to taste. Stir in 1
.. teaspoon black truffle sauce OR 1/2 teaspoon white
.. truffle oil. (Better yet, when fresh truffles are in season,
.. shave some into sauce and over each serving.) If the
.. sauce is too thick, you may add a bit of chicken stock to
.. thin it. Add gnocchi to saucepan of simmering sauce and
.. stir very gently to warm it through. Serve dressed
.. gnocchi on a big, warm oval platter garnished with
.. chopped Italian parsley. Salute!