



Sauces & Bits

Pan-fried Gnocchi

- Pan fry gnocchi in oil and butter until golden, lay on platter, fry mushrooms and garlic, scatter over, dollop the pureed celeriac, grate over parmesan, fresh truffle olive oil.
- Pan fried gnocchi on parsnip puree with sautéed sprouts sandalwood nuts & sage butter. Peel, boil and puree the parsnips. ¼ sprouts, fry in butter with chopped up nuts & shredded sage until golden.
- Roasted pumpkin puree - peel and roast pumpkin in oil, salt, and pepper until soft, blend into a puree with a little cream, spread on platter. Put fried gnocchi on top and dollop creme fraiche or any soft cheese like goats' cheese.

Boiled Gnocchi

- Roasted tomato, baked ricotta & basil - Roast the tomatoes in olive oil, salt & pepper. Crush into the sauce. Drain the ricotta & mix through ¼ lemon zested, salt & pepper, ¼ cup grated parmesan. Tip onto a tray & bake in the oven until dried & crumbly. Finish with basil leaves from the garden.
- Nettle gnocchi with spinach & nutmeg cream sauce - Pick leaves off nettles, rinse & wilt in a pan. Squeeze out excess liquid then very finely chop & add to potato. For the sauce, wash the spinach (leaves only) very well. Wilt in a pan until soft, add 2 cloves of crushed garlic, ½ nutmeg ground & 400ml cream. Toss gnocchi through sauce & finish with parmesan.

Risotto

- Corn, asparagus, and zucchini risotto - At the final stage of the risotto add fresh corn, sautéed zucchini and asparagus, spring onions, and anything else fresh and green, finish with parmesan, butter, fresh mint, and sprinkle with pangrattato
- Mushroom - Sauté mushrooms in oil, butter, garlic & thyme. Add to risotto.
- Spring vegetables - Cut off & save the fennel herbs. Shred the baby fennel. Cut the kernels off the corn. Shred cavallo nero. Wash & top baby carrots. Carefully rinse nettles & pick off leaves. Then in a pan, add some olive oil, fry off the fennel & whole carrots until just golden. Add the corn & cavallo, cook for 2 minutes. Wilt the nettles in a pan with a little butter, then shred with a knife.
- Roast pumpkin with hazelnuts - Dice pumpkin into small cubes, roast in olive oil, salt & pepper & finely shredded oregano. Finish risotto with pumpkin, parmesan, chopped hazelnuts & fresh parsley.
- Roast Cauliflower risotto with pesto. Boil cauli in water for 5 mins (from boiling), drain, then bake on a tray with olive oil, salt and pepper until golden, mix in at the end of the risotto with a few large spoons of pesto (to taste).



Cannelloni

- Spinach, warrigal & ricotta - Pick off warrigal leaves. Shred the silverbeet - thin stalk & thick leaf. Roll in pasta sheet as shown. Lay in baking tray, cover with cream, nutmeg & parmesan.
- Ricotta and spinach - Drain the ricotta, season well with salt, pepper, parmesan, and fresh herbs. Make a simple white sauce. Wash the spinach and wilt well, add to the ricotta.

Basic Pasta

- Carbonara - Pan fry some cut pancetta until golden, tip out the oil, in the same pan fry a few cloves of crushed garlic, add some cream, salt and pepper, toss through the pasta, remove from heat, mix through a few egg yolks and parmesan and chopped parsley.
- Pesto - Chop 2 x cups of nuts (hazelnuts, pine nuts & almonds) and toast until golden, bash in pestle and mortar with 2 cloves garlic, ½ cup parmesan and 3 x cups basil leaves, bash first then add olive oil salt and pepper.
- Roasted tomato, bocconcini and basil - roast the baby cherry tomatoes in oil, salt and pepper, when they start to burst mash them so all the juice comes out, tip into a pan and toss your pasta or gnocchi through, rip the bocconcini and toss through with fresh basil at the last min
- Roasted cherry tomatoes & olive sauce - Roast tomatoes in olive oil, salt & pepper until soft, squash into sauce. Cut cheeks off 20 olives & add to the sauce. Pick 10 leaves of basil from the garden to finish off sauce.

Pangrattato - Fry breadcrumbs in oil and butter until golden and crispy, grate in the zest of one lemon.

Roast pumpkin ravioli in sage butter - Roast some jap pumpkin in olive oil, salt, and pepper until soft, mash and cool for filling. - Drain some ricotta and season with salt and pepper, bake until dried out and crumbly. Combine the two and cool this is your filling
Fry lots of butter and add sage leaves until all goes brown and nutty, add pasta at this moment and toss

Pan frying Gnocchi - Pan fry gnocchi in oil and butter until golden, lay on platter, fry mushrooms and garlic, scatter over, dollop the pureed celeriac, grate over parmesan, fresh truffle olive oil and yum!

REMEMBER!

- ALWAYS HAVE YOUR SAUCE READY BEFORE YOU COOK YOUR PASTA OR GNOCCHI
- TO BOIL THE GNOCCHI ADD TO BOILING SALTED WATER, WHEN IT RISES TO THE TOP IT IS READY, REMOVE WITH A HOLEY SPOON AND ADD STRAIGHT TO SAUCE