



POTATO GNOCCHI WITH PISTACHIO PESTO & PEAS

COOKING DIRECTIONS

MAKE THE GNOCCHI:

- 1 Preheat the oven to 450°F. Scrub the potatoes clean and prick a few times with a fork. Place in the Deep Farmhouse Skillet and bake until completely cooked through, about 1 1/2 hours. (Alternatively, microwave potatoes on a microwave-safe plate in 5-minute increments until fully cooked through, about 15-20 minutes total). Transfer potatoes to a cooling rack and slice in half to release some steam. Let cool just enough to handle.
- 2 Scoop warm flesh into a potato ricer and rice into a very large mixing bowl. You are looking for a total yield of 2 pounds riced potatoes; discard or save any remaining potato for another use.
- 3 Add egg yolks, nutmeg, and salt to the bowl of riced potatoes. Using a bench scraper or a rubber spatula, start to cut the eggs and salt into the potatoes at 1-inch increments. Sprinkle flour over the top and incorporate in the same way, using a cutting/folding motion instead of a stirring motion. Continue to cut and fold until the mixture is no longer sticky and a small piece can be rolled easily into a ball.
- 4 Line a sheet pan with parchment paper and dust lightly with flour. Transfer potato mixture to a clean work surface and lightly dust with flour. Using your hands, press into a loaf about 2 inches high, 4 inches wide, and 10 inches long. Cut a slice (about 1 1/2-inches thick) from the end of the loaf with a bench scraper or knife. Gently roll into a rope about 3/4-inch thick and 12 inches long, dusting with flour as necessary to prevent sticking. Cut into individual gnocchi at 1-inch intervals. Place gnocchi on the prepared sheet pan and repeat with remaining dough.

COOK & ASSEMBLE

- 1 Bring a large pot of water to a boil and season generously with salt. Prepare an ice bath by filling a large mixing bowl with ice water.
- 2 Working in batches of about a dozen, add gnocchi to the boiling water. Cook for about 2 minutes until they bob to the surface, then continue to cook about 30 seconds longer. Using a slotted spoon or spider, transfer gnocchi to the ice bath. Continue with remaining gnocchi. Reserve 1/2 cup of the pasta cooking water.
- 3 Drain the gnocchi. (At this point, gnocchi can be stored covered in the refrigerator for up to 2 days.)
- 4 Combine 1/3 cup Pistachio Pesto and 1/2 cup reserved pasta water in the Deep Farmhouse Skillet and bring to a simmer over medium heat. Add gnocchi and peas to the skillet, swirling gently to coat. Let simmer for 1-2 minutes. Finish with 2 tablespoons chopped pistachios, cracked black pepper, lots of shaved parmesan cheese, and some torn fresh basil leaves. Serve immediately.

 1 hour

 Serves 6-8

Meal Difficulty



INGREDIENTS

POTATO GNOCCHI

3 pounds russet potatoes (about 4-5)
3 large egg yolks
1/4 teaspoon finely grated nutmeg
1 tablespoon coarse kosher salt
3/4 cup all-purpose flour, more as needed for rolling
1/3 cup pistachio pesto, recipe follows
1/2 cup frozen peas
2 tablespoons chopped pistachios
freshly ground black pepper, to taste
fresh basil leaves, for garnish
grated parmesan, for garnish

PISTACHIO PESTO

1/4 cup (1 1/4 ounces) dry roasted unsalted pistachio kernels
1/2 cup (1 ounce) grated parmesan
1/2 teaspoon coarse kosher salt
2 cups packed (1 1/2 ounces) basil leaves
1/2 cup (1/4 ounce) mint leaves
7 tablespoons good olive oil
1/2 teaspoon finely grated lemon zest
2 cloves garlic

PISTACHIO PESTO

- 1 Combine pistachios, parmesan, and salt in the bowl of a food processor fitted with the metal blade. Process until very finely chopped. Add basil and mint and process again until finely chopped. With the motor running, slowly stream in olive oil. Transfer pesto to a mixing bowl. Using a microplane, finely lemon zest and garlic cloves directly into the pesto and stir to combine. Cover and refrigerate for up to 7 days.