

RECIPE BY TAKUMI AMBASSADOR: MICHEL ROUX JR.

GNOCCHI & WILD MUSHROOM GRATIN



This particular type of gnocchi is made with choux pastry and is called 'à la Parisienne'. I used to make a dish similar to this when I worked as an apprentice in Paris. It's now a favourite in the Roux household as it's easy and fun to make.

Overview

- Servings: 6 - 8
- Preparation & cooking time: 60 mins
- Difficulty: Moderate easy
- Calories per serving: 502kcal
- Allergens: Dairy/milk, eggs, gluten

RECIPE

STEP 1: CHOUX PASTRY

Ingredients

- 250ml water
- 100g butter
- 1 pinch salt
- 1 pinch white pepper, ground
- 1 teaspoon dry cep powder (optional)
- 125g plain flour, sifted
- 3 free-range eggs

Method

1. Start by making the choux pastry.
2. Bring the water and butter to the boil with the seasoning.
3. As soon as it boils, take the pan off the heat and use a wooden spatula to stir in the flour until smooth.
4. Return the pan to the heat.
5. Cook the choux pastry over a medium flame for 2-3 minutes, stirring vigorously all the time until the bottom just starts to catch.
6. Take the pan off the heat and slowly beat in the eggs, one at a time.
7. Put the choux paste in a piping bag with an 8mm hole.
8. Gently squeeze the paste into a pan of salted, boiling water, cutting it into roughly 1cm lengths with a small, sharp knife as it comes out.
9. Simmer the gnocchi for about 5 minutes.
10. Lift them out gently with a slotted spoon.
11. Put them straight into iced water to halt the cooking.
12. Drain in a colander.

STEP 2: BÉCHAMEL SAUCE

Ingredients

- 30g butter
- 30g plain flour
- 350ml milk
- Salt, pepper, nutmeg
- 1 spring thyme
- 1 bay leaf

Method

1. Next make the béchamel.
2. Melt the butter in a saucepan.
3. Add the flour and cook until foaming, but do not allow to colour.
4. Slowly whisk in the milk over high heat.
5. Add the seasoning and herbs, bringing the mixture to the boil.
6. Turn down the heat and simmer the sauce for 10 minutes.
7. Take off the heat and pour through a fine sieve.
8. Cover and set aside.

STEP 3: FILLING & TOPPING

Ingredients

- 360g mixed wild mushrooms
- Olive oil
- 2 cloves garlic, peeled and crushed
- 60g Cheddar, grated
- 40g Parmesan, grated

Method

1. Clean and trim the mushrooms.
2. Pan fry in a little olive oil, allowing them to colour a little.
3. Add the garlic at the end.
4. Season with salt and a little pepper.
5. Preheat the oven to 200°C/Gas 6.
6. Take a 20 x 28 x 5cm ovenproof dish, or some individual dishes.
7. Scatter in the gnocchi and wild mushrooms.
8. Pour over the béchamel sauce.
9. Sprinkle with both cheeses.
10. Bake in the hot oven for 20 minutes until golden brown.



INFORMATION & GUIDELINES

DISCLAIMER

- If any of the ingredients in this recipe cause you an allergic reaction, please to not undertake its preparation.
- List of allergens: dairy/milk, eggs, gluten.

FREEZING GUIDELINES

- This dish is not suitable for home freezing.
- Best served fresh.