

CHEF TANK'S SWEET POTATO GNOCCHI WITH BROWNED BUTTER & SHALLOTS

Ingredients for Gnocchi

2 cups All Purpose Flour, more for rolling gnocchi

1 egg plus 1 egg white

2 sweet potatoes, roasted. Remove from skin and push through ricer

Salt, one pinch

White pepper, one pinch

1/3 cup brown sugar (optional)

Preparation

Combine all ingredients in bowl and mix thoroughly until combined and pliable. Take a handful of dough and roll into ½ to 1 inch tubes on floured surface. Cut tubes into half inch pieces. Cook immediately, or place on cookie sheets, freeze and bag for future use. Place in boiling salted water for 3 minutes or so until gnocchi floats, then boil for 45 seconds more. Drain and use immediately.

Warm ¼ cup Browned Butter (recipe below) in skillet add 1/3 cup chopped shallots and cook until softened. Add gnocchi and sauté until gnocchi is lightly browned. Pour into serving plate and garnish with drizzle of browned butter, parsley and grated Parmigiano Reggiano Cheese.

Browned Butter

Cut a few sticks of butter into pats and place in heavy pan over medium low heat until evenly melted, whisk frequently.

Once melted the butter will foam up a bit, then subside. Watch carefully as lightly browned specks begin to form at the bottom of the pan. Smell the butter; it should have a nutty aroma.

Remove from heat and place on a cool surface to help stop the butter from cooking further and perhaps burning. Pour through sieve or cheesecloth to remove browned specks.

Use browned butter immediately or store covered in the refrigerator for future use.

