

## **Parisienne Style Gnocchi**

**Jeffery Troiola, Executive Chef, Carriage Club**

Serves: Approximately 220 pieces of Gnocchi

### **Ingredients:**

1 3/4 cups Water  
1 Tbs. Kosher Salt  
Grating of fresh Nutmeg  
12 Tbs. (6 ounces) Butter, cut into pieces  
2 cups A/P Flour  
1 Tbs. Dijon Mustard  
3 Tbs. chopped herbs (any or all of the following: chervil, chives, parsley, tarragon)  
3/4 cup Gruyere Cheese (or other cheese of your choice)  
1/4 cup Parmesan  
5 Whole Eggs

### **Method:**

Place the water, kosher salt, nutmeg and butter in a heavy bottom saucepan and bring to a boil. As soon as it boils, drop the entire cup of flour into the mixture at once and mix quickly with a sturdy wooden spoon.

Keep stirring until the mixture forms a smooth mass and separates easily from the sides of the saucepan. Then cook and stir for a minute or two more, or until the mixture has a faint nutty aroma.

Transfer the dough to the bowl of an electric mixer with the paddle attachment. Add the mustard and herbs and mix for 30 seconds to incorporate the ingredients and release some of the heat, then add the cheese.

Add one egg and mix at low speed until the egg is completely incorporated. At first the mixture will seem as though it is separated, but continue to mix and the mixture will come together to a smooth paste. Continue with the second egg and mix again until smooth. Repeat with the third, fourth and fifth eggs in the same manner. Cover the mixture and reserve.

Place about 3 inches of water in a large shallow saucepan, add 1 tablespoon salt, and heat to just under boiling. The mixture should not boil or the dumpling will cook too fast, expand, and eventually deflate.

Place the gnocchi mix in a pastry bag with a 5/8 inch plain tip. As you squeeze the pastry bag with one hand cut the gnocchi at 1-inch intervals, with the other into the salted water. Pipe about 24 gnocchi per batch. At first the gnocchi will sink, after the gnocchi rise cook for an additional 1 to 2 minutes, remove with a skimmer or slotted spoon and drain on a paper towel lined baking sheet.

After all the gnocchi are cooked, transfer them to a parchment lined baking sheet, cover with plastic wrap, and refrigerate for at least 30 minutes, or up to a day. For longer storage place the baking sheet in the freezer. After gnocchi are frozen solid, transfer to freezer bags and freeze for future use.