



PARISIAN GNOCCHI WITH SWEET PEAS

PAIRING: 2021 J.H. WHEELER SAUVIGNON BLANC NAPA VALLEY

BY: CHEF TOM HARDER

SERVES: 4

INGREDIENTS

FOR THE GNOCCHI

1 cup water
4 ounces unsalted butter
 $\frac{3}{4}$ teaspoon kosher salt
1 $\frac{1}{4}$ cups all-purpose flour
1 tablespoon Dijon mustard
 $\frac{1}{2}$ cup finely grated parmesan cheese
3 large eggs
2 tablespoons finely chopped parsley
2 tablespoons finely chopped chives
Olive oil

FOR THE BEURRE BLANC SAUCE

$\frac{1}{4}$ cup J.H. Wheeler Sauvignon Blanc
 $\frac{1}{4}$ cup champaign vinegar
1 large shallot, finely chopped
1 bay leaf
Juice and zest of 1 meyer lemon
4 oz cubed unsalted butter (cold)
Salt to taste

1 cup of fresh garden sweet peas
4-6 sweet pea tendrils shoots (optional)
1 tablespoon neutral oil (canola, soybean, vegetable)

PREPARATION

FOR THE GNOCCHI

1. Bring water, butter, and salt to a boil in a medium saucepan over high heat. Add flour all at once and stir with a wooden spoon until a smooth dough forms. Reduce heat to medium-low and continue to stir, beating dough forcefully and rapidly to prevent it from sticking to the pot. Continue cooking until dough pulls away from sides of pot leaving a thin layer and steams slightly.
2. Remove pot from heat. Add mustard and cheese and beat with wooden spoon until homogeneous. Add eggs one at a time, beating vigorously with each addition to prevent eggs from curdling and allowing dough to incorporate egg before adding the next one. When final egg has been added, add herbs and beat to combine. Transfer mixture to a gallon-sized zipper-lock bag or a pastry bag fitted with a $\frac{1}{2}$ -inch tip.
3. Bring a large pot of salted water to a simmer and have a rimmed baking sheet ready. If using a zipper-lock bag, cut off a $\frac{1}{2}$ -inch opening in one corner. Holding the bag over the boiling water, squeeze the mixture out of the bag, cutting it off with a paring knife into 1-inch lengths and letting them fall directly into the simmering water. Continue cutting off as many as you can in one minute, then stop. When all gnocchi have floated to the top, continue cooking until gnocchi are fully cooked to the center, about 3 minutes longer. Lift gnocchi with a fine mesh strainer or a metal spider and transfer to rimmed baking sheet. Drizzle with a little bit of olive oil and toss to coat. Repeat with remaining dough.

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FOR THE BEURRE BLANC SAUCE

1. Bring together Sauvignon Blanc, vinegar, shallot, bay leaf and lemon zest in a medium sauce pan, on medium heat. Bring to a simmer and reduce liquid volume by half.
2. Once the liquid has reduced in volume by half, turn heat to low and slowly start whisking in the diced butter, go slow a little bit at a time while constantly whisking to keep emulsified.
3. Strain sauce and season with salt and lemon juice as needed to adjust the acidity.
4. Keep sauce warm and covered until use but not directly over any heat source.

FOR THE SWEET PEAS

1. Bring a pot of salted water to a boil. Fill a medium bowl with ice and cold water for ice bath. Blanch sweet peas in salted, boiling water for 2 minutes. Drain and immediately place sweet peas in ice bath to stop cooking. Toss the cooled sweet peas in the beurre blanc sauce.

TO SERVE

To serve, heat a large sauté pan on high heat and add 1 tablespoon neutral oil (canola, soybean, vegetable). Toast gnocchi, about 2 minutes per side, to get a golden brown crust. Transfer toasted gnocchi to a mixing bowl and toss with beurre blanc and sweet peas to evenly coat the gnocchi. Place in a serving dish and top with freshly grated parmesan and sweet pea tendrils.