



Vegan

Gardener's Gnocchi

Fit for royalty

Ingredients

For the kale/wild
garlic pesto

-20g toasted walnuts

-60g kale

-30g wild garlic

-Juice from ½ lemon

-3 tbsp extra virgin olive oil

-Pinch of salt

-Pinch of pepper

For the gnocchi

-2x large Maris Piper or
King Edwards (floury
potatoes are best)

-90g plain flour plus
more for dusting

-Pinch of salt

-Pinch of white pepper

-1 tsp olive oil

-100g chives, chopped

-Handful of snow peas
or snap peas, chopped

-100g coconut cream

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1. Bake the potatoes in their skin for 1- 1 ½ hours until they are tender all the way through. Remove the flesh and put the potatoes through a ricer until smooth. If you do not have a ricer, you can use a masher.
2. Mix in the flour, a pinch of salt and pepper and mix with floured hands until a smooth soft dough is formed.
3. Cut the dough in half and shape each piece into a long cigar shape about 1.5cm thick. Use a floured knife and cut each length of the dough into 2cm pieces.
4. Use the back of a floured fork - press each piece with your thumb against the fork so that you get stripes on each gnocchi piece.
5. Bring a large pan of water to the boil. Add the gnocchi then simmer for about 1½ to 2 minutes until they start to float to the top of the surface. Drain the gnocchi and leave them to steam dry, for about 2 minutes' frying.



6. Add the toasted walnuts to a processor, pulse until broken up into smaller chunks, then add the rest of the pesto ingredients and blend until it reaches the desired consistency. I like blending mine well but leaving a few little chunks remaining, rather than making it completely smooth.
7. In a frying pan, heat 1 tsp olive oil add the gnocchi and fry for a couple of minutes on both sides. Add 2 tbsp kale/wild garlic pesto and mix so it coats the gnocchi well. Add in the snap peas, chives and coconut cream then season with salt and pepper.
8. Put the gnocchi into a large bowl, decorate with springs of wild garlic and some snap peas.

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