

## POTATO GNOCCHI

Bake whole unpeeled potatoes in a roasting tray at 180°C until soft. Remove from the oven and peel. Using a drum sieve and dough scraper, push the soft potato flesh through the sieve into a bowl (this works best if the potatoes are still warm).

Beat egg in a separate bowl and stir into the mash; do not overwork the mixture at this stage. Add 00 flour and Parmesan, and mix gently using clean hands dusted with flour until just combined; the dough should not become sticky.

On a kitchen surface sprinkled with cornflour, separate the gnocchi dough into 5 equal parts and roll each one with your hands into a sausage shape, about 2 cm in diameter. Put a large pot on the stovetop, half-fill with water and bring to the boil. Set a large bowl filled with water and ice cubes next to the stove.

Slice the dough rolls into 2,5 cm pieces and place into rapidly boiling water; cook until they float. Using a slotted spoon, move gnocchi from the boiling water to the ice bath, then drain in a colander and place in a baking tray. Drizzle with olive oil. Heat a large frying pan over medium heat. Add gnocchi, brown on all sides, then add a knob of butter and toss to coat the gnocchi.

Serve gnocchi with sweetcorn purée, charred corn rounds and charred tomatoes.

### Sweetcorn purée

Slice corn kernels from the cob - keep the cobs - and blanch the kernels in a pot of boiling water. Set aside. In a deep saucepan, melt butter and sauté onion and garlic. Add the cobs, pour in vegetable stock and simmer for 20 minutes. Remove the cobs from the pan.

Add the corn kernels to the pan as well as the mace, and simmer for 20 minutes. Add cream and reduce until thickened. Remove the mace, season to taste and blend in a food processor until smooth.

### Charred corn rounds and charred tomatoes

Blister corn and tomatoes over hot coals on a fine grid, or on a very hot grill pan. Cut the cobs into 2 cm-thick rounds.

Serves 8

1,2 kg potatoes  
2 eggs and 1 egg yolk  
500 g 00 flour  
200 g Parmesan  
100 g cornflour  
ice water  
olive oil and butter,  
to finish the dish

10 cobs of corn, husks removed  
35 g butter  
1 onion, chopped  
1 garlic clove, chopped  
1 l vegetable stock  
2 blades of mace  
200 ml cream  
salt to taste

2 cobs of corn, husks removed  
500 g cherry tomatoes



