

Truffle Mushroom Gnocchi Recipe

A quick and easy weeknight meal by Chef Dean Williams, Meelup Farmhouse

Video Link: <https://www.youtube.com/watch?v=BU4lh8p2GXg>



Serves: 4

Preparation Time: 5 minutes

Cooking Time: 10 minutes

Ingredients:

- 500g potato gnocchi (fresh or cook first if necessary according to packet instructions)
- 2 tbsp olive oil
- 3 - 4 tbsp Truffle Hill Tapenade with Mushroom
- Pecorino Cheese, grated
- 100ml Cream (optional)
- Fresh Herbs (such as parsley or basil), finely chopped (optional)

Instructions:

1. **Prep the Gnocchi:** Start by heating olive oil in a pan over medium heat. Add the gnocchi, stirring occasionally, until they begin to brown and crisp on the outside. This process should take about 5-7 minutes, giving the gnocchi a lovely texture and depth of flavour.
2. **Incorporate the Tapenade:** Lower the heat and stir in the Truffle Hill Mushroom Tapenade, coating the gnocchi evenly. The tapenade is rich and flavourful, so ensure it's evenly distributed to infuse every bite with its luxurious truffle essence.
3. **Optional Creaminess:** If you opt for a creamier texture, now is the time to pour in the cream. Gently mix it through the gnocchi and tapenade mixture, allowing it to heat through and thicken slightly, creating a velvety sauce that clings to the gnocchi.
4. **Garnish and Serve:** Finish the dish with a sprinkling of fresh herbs or grated pecorino cheese, adding a burst of freshness or a sharp, savoury contrast to the rich, earthy flavours of the truffle.
5. **Enjoy:** Serve immediately, savouring the harmonious blend of textures and flavours that make this Truffle Mushroom Gnocchi a quick yet sophisticated dish, perfect for any day of the week.