

## Potato Gnocchi with Wild Mushrooms

Serves 2

1 4 ounce package dried porcini mushrooms  
2 large idaho potatoes  
1 cup pastry flour  
salt and fresh ground pepper to taste  
3 tablespoons extra virgin olive oil  
4 garlic cloves, chopped  
8 ounces sliced white button mushrooms  
1/3 cup red wine  
1 cup vegetable stock  
1 stick unsalted butter  
1/3 cup chopped fresh Italian parsley  
2 ounces Pecorino Toscano (aged 30 days) or parmigiano-reggiano

1. Place dried mushrooms in a medium bowl. Cover with about 2 cups water. Allow mushrooms to soak overnight and remove from liquid. Strain liquid through a coffee filter to remove dirt and sand. Reserve liquid.
2. Place a steamer in a large pasta pot and add enough water to the pot for it to reach just below the bottom of the steamer. Cover and bring water to boil. When steam appears add potatoes to the pot and return lid. Steam potatoes for about 1 hour or until completely tender. Peel potatoes and pass through a ricer; this must be done while potatoes are piping hot. Spread potatoes out on a baking sheet and allow to cool for about 3 minutes- or just until they are cool enough to work with. Sprinkle flour over potatoes and using your hands, work the flour into the potatoes to form a smooth dough. Knead dough for about 1 minute, or until it just comes together.
3. On a floured surface break off handfuls of gnocchi dough and roll into ropes about 3/4 inch in diameter. Cut dough into pieces about 1 inch long. Place on parchment lined baking sheet and refrigerate until ready to cook.
4. Bring a large pot of salted water to a boil. Meanwhile, heat olive oil in a large saute pan over medium heat. Add garlic and saute until fragrant, about 1 minute. Add button mushrooms and saute until golden brown, about 7 minutes. Season with salt and pepper. Add red wine to the pan and reduce by half, about 6 minutes. Add dried porcini and their liquid to the pan along with the vegetable stock. Simmer sauce for about 45 minutes, or until mushrooms are tender and about 1/4 of the liquid is remaining. Stir half of butter into the sauce, add parsley and adjust seasoning with salt and pepper, if necessary.

5. Add gnocchi to boiling water and stir gently so they do not stick. Place remaining 1/2 stick butter in a large bowl. Remove gnocchi from the water with a slotted skimmer as they rise to the top of the pot and add to the bowl. Toss cooked gnocchi with butter to coat and season with salt and pepper. Spoon mushroom sauce over gnocchi and shave pecorino on top with a vegetable peeler. Serve.