

Dill Flavored Gnocchi With Bagna Cauda Sauce

For Bagna Cauda Sauce/ バーニャカウダーソース

- 2 cloves of garlic finely minced
- 6 fillet of anchovy. I used oil packed, finely minced and pounded
- Olive oil 1 Tablespoon
- Heavy cream 1 cup Note; substitute whole milk if you prefer
- Corn starch 1 teaspoon
- Water 1 teaspoon
- Salt and pepper to taste



For Gnocchi

- 2 medium sized potato about 250g. Peeled and quartered
- Butter 3 Tablespoons
- Corn starch 100g **Note:** her original recipe calls for 50g of bread flour and 50g of low protein flour(薄力粉)
- Salt
- Fresh dill minced 1-2 Tablespoons
- Parmesan cheese for garnish

Make Bagna Cauda Sauce

1. Heat oil in a non- stick frying pan at low heat. Add garlic and sauté until fragrant without burning it.
2. Add anchovy and sauté for 1 minute or so.
3. Add cream and cook until it starts boiling.
4. Mix cornstarch and water in a small bowl then pour in the pan and sauté till the liquid gets thick. Turn off the heat. Sprinkle with salt and pepper to taste.

Make Gnocchi

1. Put peeled and quartered potato in the bowl and cover with water. Soak for 2-3 minutes.
2. Line with paper towel in a large microwave proof bowl. Put well drained potato then loosely cover with plastic wrap. Microwave for 3-4 minutes or until soft
3. .
4. Remove paper towel, mash potato while it's hot. Add butter and mash until smooth.
5. .
6. Add corn starch or flours. Mix well.
7. Add dill. Knead with your hand if necessary to make the potato mixture come together.
8. Divide the dough in half and make two snakes about 1 inch in diameter. Slice in about 1/2 inch pieces. Press surface gently with fork to make lattice design.
9. .
10. Boil plenty of water in a large pot. Drop the gnocchi in. When the gnocchi floats to the top, scoop up with slotted spoon.
11. Serve with hot bagna cauda sauce. Shave some cheese on top.