

VEGAN FRIED GNOCCHI WITH PEPPERCORN SAUCE



Prep 10 min
Cook 25 min
Serves 4 people

INGREDIENTS

- 1 tbsp Essential Olive Oil (O031P)
- 20g Vegan Butter (we use Vegan Block X850P)
- 400g Fresh Gnocchi (400g)
- 1½ tbsp Black Essential Peppercorns (H873P)
- 100g Fresh Shallots
- 1 tsp Essential Mixed Herbs (H865P)
- 1 tsp Vegan Bouillon Stock (C637P)
- 250ml Oat Single Cream (X128P)

Additional Toppings:

- 1 tsp Essential Mixed Herbs (H865P)
- 2 Garlic Cloves
- 200g Fresh Mushrooms
- 125g Fresh Asparagus Tips
- ½ tbsp Yakso Crispy Onions (V301P)

METHOD

Gnocchi:

Bring a large pan of salted water to the boil. Once boiling, tip in the gnocchi. Cook until the gnocchi begins to float to the surface, this will only take 1-2 min so keep an eye on them. Then drain out the water into a jug. Keep 160ml for the sauce and stir in 1tsp of veg stock. Heat 10g of butter in a large non-stick frying pan and once melted, add in the gnocchi fry for 10-12 minutes until golden with a slightly crispy surface.

Additional Toppings:

Chop up a selection of mushrooms of your choice, asparagus and thinly slice the garlic cloves. Add to a heated frying pan with ½ tbsp Essential Olive Oil. Add more herbs, then stir for 1 minute. Add a splash of water to blanch the asparagus, cook for a further 2 minutes. When the asparagus is tender remove from heat and place to the side.

Peppercorn Sauce:

Pour the peppercorns into a mortar and pestle until roughly crushed for a nice texture. Alternatively you can pour them into a small paper bag and rollover with a rolling pin.

Heat 10g of butter and oil in a large non-stick frying pan. Once melted sauté the shallots, mixed herbs, and peppercorns until softened. Add in the vegetable stock and stir well. Bring to the boil and simmer rapidly for 5 minutes until reduced by half. Then pour in the oat cream and stir well, leave to simmer for a minute.

To Serve:

Add your fried gnocchi to a pasta bowl and drizzle over the rich peppercorn sauce, put the remaining sauce in a jug for seconds. Spoon in the additional toppings and sprinkle over some dried fried onions for more crunch.