

PURPLE PERUVIAN GNOCCHI with AMANA ORANGE TOMATO SAUCE

This recipe requires the use of a food mill that “rices” the baked potato into very fine pieces so that there are no lumps and a smooth consistency with the added flour. For a richer purple color, allow the potato to sit overnight so that the skin color can deepen into the flesh- gently warm in a low oven before proceeding to make the gnocchi. More flour = heavier dough, so make sure the flour added is blended in well before adding more and don't add too much- too little and the dough will break apart in the boiling water.

For Gnocchi:

Oven 375F

4 large or 7 medium purple Peruvian Potato, about 2 pounds

about 1 Cup Flour + more for rolling

1 Egg, beaten

Wash potato well and place in oven on a baking sheet for 30 minutes. Turn potato over and continue to cook until very soft, about 1 hour. Remove from oven and use an oven-mitt to cut potatoes in half lengthwise whilst still hot.

Allow to cool for a few minutes (use this time to dust a clean counter-top workspace with flour and set up a large bowl and food mill). Use mitt to hold potato halves and scoop out the potato from the skin with a large thin spoon into mill and rice the potatoes so that they are fluffy.

At this time, add beaten egg and mix well with a spoon. Spread potato out to cool over the counter. Use the spoon to push it loosely into a neat rectangle and then allow to cool for a few minutes. Sprinkle about 1/3 of the flour over the surface of the warm potato evenly and use a pastry scraper or large fork to begin blending in flour.

Use a fast chopping motion and fold in the edges until the mixture becomes sticky. (see image 1) Spread it out again and add more flour to cover the surface and repeat cutting in the flour.

Flour the counter if needed and repeat this procedure until you have a workable dough that is not too dry and can roll over the counter with very little flour- this will take approximately 1 cup of flour but use a little more if needed.

Roll dough into cylinders 10 -12 inches long by $\frac{3}{4}$ inch thick. Use a knife to cut into 1-inch size gnocchi. (see image 2) Chill in refrigerator for at least 20 minutes.

Bring a pot of well salted water to a boil and drop in a dozen gnocchi in at a time. Allow to float to the surface and cook for about 3 minutes.

Scoop out of water with a strainer and use straight away in a sauce, or chill in ice water, then drain and lightly oil before storing for another use.

Spread these on a sheet to be individually frozen and then once bagged can be stored for up to 3 months.

For Tomato Sauce:

3 pounds Amana Orange heirloom Tomato

2 Tablespoons Blended Oil

4 ounces Yellow Onion, finely diced

3 Celery Stalk, trimmed & finely diced, about ½ Cup

½ teaspoon Salt

½ teaspoon dried Basil

½ Cup White Wine

Peel and seed tomato and then dice into very fine pieces.

Heat oil in a medium pot over medium heat and add onion & celery.

Cook gently until the onions are translucent, about 4 minutes, then add garlic & basil and stir for another couple of minutes- try and not to have too much color on the vegetables. Pour in wine and stir well before adding prepared tomato.

Once at a steady simmer reduce heat and cook for 30 minutes to reduce the sauce by 1/3.

Season with salt to taste and add minced assorted herbs or finely sliced basil if desired.