Potato Gnocchi with squids, peas and tomato jelly



Preparation time: 30 min
Difficulty: Hard

Ingredients

- Agar Agar: 1 g teaspoon
- Eggs: 1
- Flour: 300 g
- Fresh peas: 200 g
- Onion: 1/4
- Pepper: qb
- Salt: to taste
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- Squids: a big one or 200 g
- Vegetable broth: 500 ml
- White potatoes: 1 kg

Preparation

In a pot, bring salted water to the boil and place the potatoes in it, unpeeled. Cook for 15 minutes. Drain and let cool or rinse them under cold water. Peel the potatoes and mash them with a fork or a vegetable-mill.

On a cutting or pastry board, pour the flour forming a little mountain with a hole in the middle (Fountain Method) and break an egg in it, subsequently adding salt and mashed potatoes. Knead the mixture for a few minutes, until it is homogeneous and elastic, the potatoes are no longer sticky and your hands are dry. Now make cylindrical stripes of dough (thick as the little finger) and cut them in c. 2 cm-long pieces. Press each of them with a fork or your fingers, to obtain a round, hollow shape. Let rest for 20 minutes so they become more compact.

In the meantime, bring **Pomì L+** to the boil, season with salt, pepper and Tabasco sauce, add Agar Agar (after melting in little water), fill the molds and leave them in the fridge for 4 hours.
Sauté minced onion in a casserole with a little oil, add peas, salt and pepper, then cover with vegetable broth and cook. After some minutes put the sautéed peas in a mixer, blend until creamy and let rest. Now julienne the squids (the slices must be very thin) and stir-fry without any oil in a very hot non-stick pan, until they curl.
Boil Gnocchi in generous salted water and drain them. Spread some spoonfuls of peas cream in a dish and place the gnocchi in the middle, then a handful of curled squids with some EVO oil and pepper. Before serving, add pieces of cold tomato jelly.

For this recipe we used:

Strained Tomatoes 250 ml

