Purple potato Gnocchi with goat cheese and tomato jelly cubes



Preparation time: 40 min
Difficulty: Hard

Ingredients

- Agar Agar: 1 g teaspoon
- Eggs: 1
- Flour: 300 g
- Purple potatoes: 1 kg
- Salt: qb
- Soft Goat cheese: 400 g
- Tabasco sauce: as desired

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.

Bring **Pomì L+** to the boil, season with salt, pepper and Tabasco sauce, add Agar Agar (after melting in little water), then transfer the mixture in a very shallow tray (1 cm) and let rest in the fridge. When ready, cut it in small cubes (half the size of the Gnocchi).

Now boil Gnocchi in generous salted water and once drained, sauté them in a pan with a little butter. Arrange the dish like this: place the jelly cubes and the goat cheese to forma a chessboard (if the goat cheese is too soft use a sac a poche) and lay the sautéed Gnocchi in the middle.

For this recipe we used:

Strained Tomatoes 250 ml

