

FROM LORETTA'S SONOMA TABLE

# PAN-FRIED HOMEMADE GNOCCHI WITH SPRING PEAS, BRIE AND FONTINA

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## INGREDIENTS

### Gnocchi

2 pounds russet potatoes  
1 cup semolina flour  
1 large room-temperature egg, lightly beaten  
2 tablespoons butter or Ghee per batch for sautéing  
1 teaspoon kosher salt

### Sauce

1 shallot (minced)  
 $\frac{3}{4}$  cup brie cheese (cubed)  
 $\frac{3}{4}$  cup fontina cheese (cubed)  
2 tablespoons butter or ghee  
 $\frac{1}{2}$  cup heavy cream

### Topping

1 cup fresh peas, shelled  
pinch of kosher salt  
lemon zest (1-2 lemons)  
 $\frac{1}{2}$  cup mint

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### DIRECTIONS

Boil the potatoes in water until cooked through (20-30 minutes), then drain them. Once cool enough to handle, peel the skins off and mash the potatoes with a rice masher. Spread the mashed potatoes out on a sheet pan to cool. When the potatoes are cool, form a well in the middle of the pan.

Add the semolina to the potatoes and transfer the lightly beaten egg to the well. Mix all ingredients together, adding a pinch of salt, to make a dough. Knead to fully incorporate, but don't overwork it. Lightly flour a work surface and line another sheet pan with parchment paper. Cut the dough into 4 or 5 pieces and roll each piece into a long rope, approximately  $\frac{3}{4}$  inches wide. Use a dough cutter to slice into individual  $\frac{1}{2}$  inch-wide gnocchi pieces.

Transfer the pieces to a baking sheet, ensuring that the gnocchi pieces are not touching. If you prefer to prepare the gnocchi in advance, they can sit out 2-4 hours on the counter. For longer-term storage, freeze them separately on a sheet pan or flat surface until solid before combining in a storage container for freezing.

To prepare the sauce, melt 2 tablespoons butter or ghee in a nonstick pan and sauté the minced shallot for 2-3 minutes until soft. Then add both cheeses and cream, mixing continually with a spatula until thick.

Just before serving, bring a small saucepan of water to a boil. Add the peas and a pinch of salt, then cook the peas at a gentle boil for for 2 minutes and strain.

Meanwhile, melt 2 tablespoons ghee or butter in a skillet over medium heat. In batches (depending on the size of your pan), add gnocchi, sprinkle with salt, and sauté until lightly browned. Repeat for any remaining batches of gnocchi.

To serve, spoon cheese sauce onto each plate, placing an equal serving of gnocchi on top, then top with peas. Garnish each plate with mint and lemon zest.

Serves 4.

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