



GNOCCHI WITH SUNDRIED TOMATO MUSTARD

SERVES 4

PREP TIME 1 HOUR

2 Large floury potatoes (yield should be approx. 250g mash)
30g egg (1 medium egg)
30g flour
Salt

2 Tbsp Jars of Goodness sundried tomato mustard
60ml cream

1 tsp chopped Chives
1 tbsp thinly sliced Sundried tomatoes

Preheat the oven to 180C. Wash and prick the potatoes and place in the oven for 1 hour. The potatoes should be fully cooked, a knife should be able to go in with no resistance.

Cut the potatoes in half and allow the steam to escape. Once cool enough to handle, scoop out the potato and place in a bowl. Use a potato masher, or even better a ricer, to mash the potatoes.

Whilst the mash is cooling, bring a large pan of salted water to the boil for cooking the gnocchi.

Add the flour, egg and salt to the mash and use your hand to combine. Try not to overwork as that will lead to a denser gnocchi.

Once fully combined, generously flour a work surface and take a small amount of dough and roll into a sausage approximately 3cm in diameter. Cut the sausage into small pieces that are approximately 2cm in width. Place these directly into the salted water and once you see them come to the top, put a timer for 1 minute and then remove from the water into an oiled dish (this will avoid them sticking to each other).

Once all the dough has been rolled and cooked, move on to making the sauce.

Place the cream in a pan and heat, once it simmers, add the mustard and stir to combine. Add the gnocchi into the pan and stir gently to coat. Once the gnocchi are heated through, serve with a garnish of chives and sundried tomatoes.