

ST. HELENA FARMERS' MARKET

Potato Gnocchi with Tomato Vinaigrette

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Napa Valley Lobster Company

Serves 4-5

Tomato Vinaigrette:

4 medium tomatoes (blanched, peeled and deseeded)
1 lg shallot minced (can substitute a small amount of both minced garlic and onion)
1/4 cup balsamic vinegar
1/4 cup extra virgin olive oil
1 lemon (juice of)
salt and pepper to taste
1/4 cup fresh herbs of your choice (minced)

Chop the tomatoes into small pieces, add the shallot, balsamic, olive oil, lemon juice, salt and pepper and herbs of choice. Stir well to combine.

Potato Gnocchi:

2# russet potatoes (bake @ 400°F for 1 hour)
Rice the potatoes and add:
2 egg yolks
1/2 cup grated parmigiana
tsp salt
tsp white pepper

Mix the above together then add:
3/4 cup all purpose flour

Mix just until incorporated. Divide into 4 pieces then roll into ropes to desired thickness. Cut to desired size. Bring water to a boil. Cook half the gnocchi at a time at a rolling simmer. Cook about 1 minute. When all the gnocchi float to the top, scoop out and cook the other half. Serve and drizzle with tomato vinaigrette.