Gnocchi with Mushrooms and Salsiccia

Gnocchi with Mushrooms and Salsiccia – Fresh Gnocchi with Mushrooms and Spicy Salsiccia

Medium 4 Servings 90 min.

In Italy, the word “salsiccia” refers to any type of sausage—in our recipe, we use a coarsely ground sausage with fennel seeds. Fennel seeds (semi di finocchio) have an intense and slightly sweet flavor reminiscent of licorice and anise, and they pair perfectly with pork sausage meat. Making your own gnocchi does take a little time, but it’s definitely worth it! These fluffy little potato dumplings simply taste better when you make them yourself. This recipe shows you how. Molto facile!

Ingredients

For the gnocchi:

500 g potatoes, waxy

150 g flour (Type 450) + a little flour for dusting

1 egg

2 egg yolks

Salt

For the sauce:

4 pieces of salsiccia (Italian sausage)

150 ml dry white wine

2 shallots

3 bay leaves

½ bunch of parsley for garnish

300 g mixed mushrooms (king oyster mushrooms, button mushrooms)

70 g ORO di Parma tomato paste (double-concentrated)

Olive oil

Step 1: The Preparation

Preheat the oven to 200 °C (top and bottom heat). Meanwhile, peel the shallots and chop them finely. Use a small brush or a kitchen towel to clean the mushrooms. Once that's done, cut them into bite-sized pieces. Remove the casings from the salsiccia sausages and chop the sausage meat into small pieces. Finally, wash the parsley and chop it finely.

Step 2: Homemade Gnocchi Dough

Steam the potatoes for about 20–25 minutes. If you don't have a steamer insert or a steam function in your oven, you can also boil the potatoes in water and drain them. Then press the hot potatoes through a potato ricer into a bowl. Add one egg and two egg yolks, salt, and the flour. Mix the ingredients thoroughly until a smooth dough forms.

Step 3: Homemade Gnocchi

Dust your work surface with a little flour and use your hands to shape part of the dough into rolls about 1.5 cm thick. Cut these into 2-cm-long pieces and roll each gnocchi over a fork to give them their characteristic texture—this not only looks good but also helps the sauce cling to them later. Now you can cook your gnocchi in boiling salted water. After about 3 minutes, when the gnocchi float to the surface, you can carefully remove them from the water with a slotted spoon.

Step 4: The Sauce

Sauté the finely chopped salsiccia in a little olive oil. Then add the mixed mushrooms and tomato paste. Just add the shallots and bay leaves, and deglaze with white wine. Let the sauce simmer over medium heat for about 15 minutes. Can you smell how intense the aromas are?

Step 5: The Finale

Toss the gnocchi with the hot sauce and serve the dish in deep plates. Garnish with finely chopped parsley, then enjoy right away. Semplicemente delizioso!

Diese und weitere leckere Rezeptideen findest du auf:
www.orodiparma.de/italienische-rezepte