

SATURDAY MARKET

October 20 Fall Fare Cook-Off Recipe:

Sweet Potato Gnocchi with Apple Wood Smoked Bacon, Toasted Pecans, Mulled Cider Reduction, and Camembert

Submitted by Restaurant O Chef De Cuisine Jesse Thompson

Sweet Potato Gnocchi:

2 lbs. sweet potatoes

1 12-ounce container fresh ricotta cheese, drained in sieve 2 hours

1 cup finely grated parmesan cheese

2 Tbsp. brown sugar

2 tsp. kosher salt

½ tsp. freshly ground nutmeg

2 ¾ cups (about) all purpose flour

- Roast sweet potatoes at 400 for about 1 hour, or until easily pierced with a fork
- Cut in half and scoop out flesh into a large mixing bowl to obtain 3 cups
- Mix in ricotta cheese until well blended
- Mix in parmesan, brown sugar, salt, and nutmeg until well blended
- Mix in flour ½ cup at a time until a soft dough forms
- Press plastic wrap onto surface and refrigerate 30 minutes
- Divide dough into 6 equal portions
- Roll out one portion at a time into a 1” thick log, dusting with flour if dough becomes too sticky
- Cut into 1” long pieces and roll on the lines of a floured fork. Place on parchment paper lined sheet pan.
- Bring a large pot of salted water to a boil.
- Drop a few dozen at a time into boiling water and let cook until they float to the surface. Remove with a slotted spoon.
- Serves 8

Toasted Pecans:

1 cup pecans, halves

Kosher salt

- Preheat oven to 350
- Spread pecans in an even layer on sheet pan and toast in over for about 5-7 minutes
- Remove from oven and immediately season with salt

Mulled Cider Reduction:

2 quarts apple cider

¼ cup apple cider vinegar

1 stick cinnamon
3 whole cloves
¼ tsp. nutmeg, ground
Zest and juice of ½ lemon

- Simmer all over medium heat until reduced to syrup consistency or about 1/3 cup

Finishing:

½ cup cooked Nueskes applewood smoked bacon, chopped

8 - ¼” thick slices camembert cheese, or brie

Olive oil

1 granny smith apple, cored, cut into ¼” dice

1 Tbsp. unsalted butter

- Preheat broiler
- Heat sauté pan over medium high heat and add olive oil
- Add gnocchi to pan being careful not to overcrowd the pan
- Let brown on one side then flip over and brown the other side
- Add bacon, toasted pecans, apples, and butter to pan and cook until butter is slightly browned and has a nutty aroma
- Carefully stack the gnocchi mixture onto the middle of a serving plate and lay one piece of camembert over the top
- Place under broiler for a few seconds just to slightly melt the cheese
- Drizzle with mulled cider reduction and serve