

# French gnocchi

with beurre blanc sauce and mushrooms



## Ingredients - serves 4

### Gnocchi

250ml milk  
60g butter  
1 x tbsp Dijon mustard  
125g plain flour  
3 x eggs

### Beurre blanc sauce

1 x shallot, chopped  
Olive oil  
100ml white wine vinegar  
100ml white wine  
2 cups cream  
150g butter (firm)

### Mushrooms and kale

3 x big field mushrooms, sliced  
Ghee (clarified butter)  
Olive oil  
½ bunch kale, shredded

### To serve

Handful of parsley  
Small bunch of sage (enough for 5 crisp leaves per serve)  
2 x tbsp butter  
Parmesan cheese, grated  
Sea salt and pepper

## Method

Put milk, butter, Dijon mustard and a pinch of sea salt in a saucepan. Bring to a simmer over medium heat, melting the butter. Reduce to a low heat. Add plain flour and beat continuously with a wooden spoon until a smooth, non-sticky dough forms and pulls away from the sides of pan (1-2 minutes).

Remove from heat and add eggs, one at a time, mixing slowly and continuously to start and then beating until incorporated. Let the mixture cool. Transfer dough to a piping bag with 2cm plain nozzle and rest for one hour.

Squeeze dough into salted boiling water, cutting off at 2cm intervals. Cook in batches until gnocchi float to top (3-4 minutes) - check the texture with your finger - they should feel spongy. Remove with a slotted spoon, drain well and set aside until ready to serve.

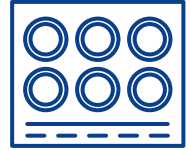
Fry mushrooms in olive oil and clarified butter. Blanch the shredded kale for a minute or two in boiling salted water.

To make a beurre blanc, sauté the chopped shallot in olive oil (don't let it brown), then cover with white wine vinegar and white wine and reduce. Add cream and bring to simmer. Take off the heat and blend with butter until thick. Season to taste.

Put sage in a pan with 2 tablespoons of butter on a high heat. Scoop out when crispy.

Put the gnocchi in a bowl and add mushrooms, kale, chopped parsley and Parmesan. Add several spoons of beurre blanc sauce. Toss to combine, top with crispy sage and serve.

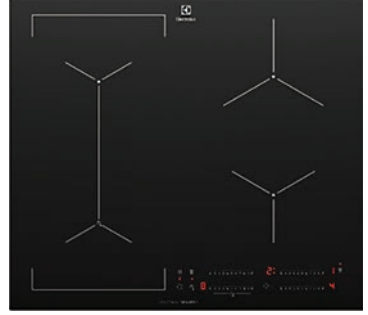
# What's the difference between a ceramic cooktop and an induction cooktop?



## Ceramic Cooktop



## Induction Cooktop



Traditional electric technology which uses a coiled metal element underneath tempered ceramic glass. The coil heats electronically, which heats the ceramic glass surface, which then warms the pan.

An induction cooktop produces energy using electromagnetic coils under a glass surface. These coils create a magnetic field under the glass with heat being 'inducted' or transferred to the pot or pan placed on it. The pan becomes the heat source.



Ceramic cooktops take some time to warm up and cool down, so they're less efficient and use more energy than induction cook tops.

Induction cooktops are highly responsive and can rapidly change temperature for precise control.



The glass is also hot to touch and stays hot a long time after being turned off, meaning it's not as safe around small children.

The glass does not heat up, only the pan, making it safer around small children. An induction cooktop also only works when a pan is placed on it.



Ceramic cooktops can be used with any flat bottom pan.

Induction cooktops work with cast iron, enamelled, carbon steel or stainless steel pans. If a magnet sticks to the bottom, it will work!