



# Chestnut gnocchi with mushroom veloute and wild mushrooms

by [The Kitchen with Great British Chefs](#)

 4  1 hour 15 minutes

## Ingredients

Chestnut gnocchi	300g of Maris Piper potatoes	<input type="checkbox"/>
	60g of chestnut flour	<input type="checkbox"/>
	40g of 00 flour	<input type="checkbox"/>
Mushroom veloute	25g of dried mushrooms, rehydrated in 300ml of boiling water	<input type="checkbox"/>
	250g of chestnut mushrooms, roughly chopped	<input type="checkbox"/>
	olive oil, for frying	<input type="checkbox"/>
	1 onion, roughly diced	<input type="checkbox"/>
	3 garlic cloves, roughly chopped	<input type="checkbox"/>
	1/2 tsp tomato purée	<input type="checkbox"/>
	3 sprigs of tarragon, leaves picked and roughly chopped	<input type="checkbox"/>
	200ml of dry white wine	<input type="checkbox"/>
	1 tsp brown miso paste	<input type="checkbox"/>
	1 tsp soy sauce	<input type="checkbox"/>
Pan-fried mushrooms	75ml of oat cream	<input type="checkbox"/>
	400g of mixed seasonal wild mushrooms	<input type="checkbox"/>
	2 garlic cloves, bashed with skins left on	<input type="checkbox"/>
	1 tsp thyme leaves	<input type="checkbox"/>
	olive oil, for frying	<input type="checkbox"/>
	sea salt	<input type="checkbox"/>

## Method

- 1
- Begin by making the gnocchi. Bring a large pan of salted water to the boil, then add the potatoes and cook for 10–15 minutes until tender. Drain, allow to steam dry for a few minutes, then push through a ricer or sieve. Spread out the potato on a work surface and leave for a minute or two to cool slightly

- 2 Sift the flours over the potato and bring together to form a dough. Wrap in cling film and rest for 15 minutes in the fridge
- 3 Unwrap the gnocchi dough and roll into sausages around 2cm thick. Cut into gnocchi around 3–4cm long, then transfer to a tray dusted with semolina. Store in the fridge until ready to cook
- 4 For the mushroom velouté, place the dried mushrooms in a bowl and pour over boiling water. Set aside for 15 minutes to rehydrate
- 5 Meanwhile, add a dash of oil to a frying pan over a medium-high heat. Add the chestnut mushrooms and cook, stirring occasionally, until they release their juices and turn golden brown (about 10 minutes)
- 6 Add the onion, garlic, tarragon and tomato purée and continue to cook until softened and just beginning to caramelize (about 5 minutes), then pour in the white wine and cook until almost all the liquid has evaporated
- 7 Pour in the rehydrated mushrooms (along with the soaking liquid), bring back to the boil then transfer the contents of the pan to a blender. Blitz for several minutes until completely smooth, then return the mixture to the pan. Reduce to a single cream consistency, then add the oat cream, miso paste and soy. Taste for seasoning and keep warm
- 8 Bring a pan of salted water to the boil, and add a dash of oil to a frying pan over a high heat
- 9 Add the garlic cloves to the frying pan and cook for a minute until fragrant. Add in the wild mushrooms and stir-fry for a few minutes until beginning to soften
- 10 Meanwhile, plunge the gnocchi into the boiling water and cook for a few minutes – they’re ready when they rise to the surface. Once cooked, lift them out of the water with a slotted spoon and place them straight into the velouté
- 11 To serve, divide the velouté-covered gnocchi between 4 bowls. Top with the fried wild mushrooms and sprinkle with salt and thyme leaves