THE J.M. SMUCKER Co

Crispy Citrus Gnocchi with Shrimp

Prep Time	Cook Time	Serves	Difficulty
2 hrs	45 mins	4	N/A

Ingredients

- **Gnocchi:**
- 1 lb (450 g) white or russet potatos (scrubbed clean, skin on).
- 1 1/4 cups (155 g) **Robin Hood®** Original All-Purpose Flour

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- 1/4 tsp (1.25 g) salt
- 1/4 tsp (1.25 g) white pepper (will blend in colour)
- 1 whole egg + 1 egg white
- 1/4 cup (60 g) ricotta cheese (drained quite well by setting in a colander for 5-10 minutes)
- 1/4 cup (30 g) grated asiago cheese
- **Citrus Shrimp Composed Dish:**
- 5 tbsp (70 g) butter or olive oil
- 1 medium onion, diced
- 3 stalks celery, cleaned and diced
- 20-24 cooked shrimp (peeled and deveined; thawed from frozen works nicely; 5-6 pieces per person)
- a dash of crushed red pepper
- salt and pepper to taste
- juice of 1 orange (approx. 1/4 cup / 60 mL)
- juice of 1 lemon (approx. 2 tbsp / 30 mL)
- a sprinkle of asiago cheese

Directions

Step 1:

Boil potatos in salted water until easily pierced with a knife. Drain, allow to cool, then remove potato skins. (compost or discard potato skins).

Step 2:

Using a ricer or fork and a flat clean surface or bowl, rice or fully smash the potatos fully.

Step 3:

Mix flour and salt in another bowl, then pour the mixture onto a clean surface. Make mound of the flour mixture. Add the riced or smashed potatos on top. Then, gently use your cleaned hand to create a circle-like, cozy nest, or well, in the center of the mound.

Step 4:

Place egg and egg white in the recently used bowl. Whisk well. Add white pepper, ricotta and asiago cheese. Whisk again until well combined.

Step 5:

Pour the egg mixture into the cozy potato and flour nest you made. Using clean hands, gradually draw flour towards the egg mixture, continuously moving the mixture until a dough starts to form. Knead the dough gently, adding sprinkles of flour to the surface or dough to keep it from sticking.

Step 6:

Just as a nice, whole, well mixed dough has formed, wrap the dough and chill it for at least 1 hour (or overnight).

Step 7:

Remove the dough from the refrigerator and return it to a clean, lightly floured surface. Cut the dough into 2-inch-wide strips and roll them into 1-inch-wide snake-like pieces.

Step 8:

Cut each piece then into 3/4 inch pieces of gnocchi. Roll the tines of a fork across the width of each gnocchi, pushing the sides slightly in to create a nice oval shape with a simple tined imprint. Toss the gnocchi in a light dusting of flour.

Step 9:

Boil nicely salted water. Add gnocchi to a rolling boil. As gnocchi float to the top and have a firmness to them, they are done, remove them with a slotted spoon and set aside.

Step 10:

Add 2 tablespoon butter or oil to a large non-stick pan over medium high heat.

Step 11:

Add gnocchi to the pan, sautéing for 5-7 minutes on one side, until golden brown in colour, before turning to the other side and sautéing for an additional 4 minutes, or until golden brown in colour as well. Remove gnocchi from pan.

Step 12:

Add remaining butter or olive oil, onion and celery to the same pan over medium high heat. Season with a dash of salt and pepper. Sauté until nicely softened and aromatic.

Step 13:

Add shrimp and crushed red pepper. Sauté shrimp for 4-5 minutes, until firm to the touch and cooked through. Optionally, sprinkle the shrimp very lightly with salt.

Step 14:

Add orange and lemon juices, then the cooked gnocchi, deglazing the pan.

Step 15:

Serve into bowls, top with a sprinkle of asiago cheese, then sit back and enjoy.

Images

