



KRUG CHAMPAGNE AT THE TABLE

A Passion for Pairing, A Culinary Journey



RIZZOLI
NEW YORK



POTATO

SWEET POTATO GNOCCHI WITH BACCALÀ CREMA

CHEF NINA COMPTON

New Orleans, Louisiana, US

COURSE: STARTER | SERVES: 4 | PREPARATION TIME: 1 H | COOKING TIME: 1½ H

INGREDIENTS

SWEET POTATO GNOCCHI

1080 g (about 2½ pounds) sweet potatoes

72 g egg yolks (from 4 large eggs)

360 g (1½ cups) all-purpose flour

68 g (½ cup) salt

100 g (¾ cup) semolina flour and 100 g (¾ cup) all-purpose flour, combined

BACCALÀ CREMA

227 g (8 ounces) salt cod, soaked in water overnight

946 ml (4 cups) heavy cream

Zest of 1 lemon

236 ml (1 cup) extra-virgin olive oil

Salt, to taste

SWEET POTATO GREENS

SALSA VERDE

118 ml (½ cup) extra-virgin olive oil

1 clove garlic

140 g (5 ounces) sweet potato greens

Zest of 1 lemon

Pinch of salt

FINISH AND SERVE

273 g (about 1 cup) salt

14 g (1 tablespoon) butter

Salt, to taste

5 ml (1 teaspoon) chili oil

48 g (about 4 tablespoons) trout roe

24 sweet potato leaves, for garnish

SWEET POTATO GNOCCHI

Preheat the oven to 191°C (375°F). Place the sweet potatoes on a roasting rack and cook for 1 hour, or until tender. Let the potatoes cool and then peel them.

Place them in the bowl of a stand mixer with the paddle attachment and mix at low speed until smooth. Add the egg yolks and mix at low speed for about 3 minutes, until smooth. Add the flour and salt and mix on low speed, in 1-minute intervals, until the dough comes together, taking care not to overwork it.

Transfer the dough to a piping bag and pipe into a log on a cutting board. Cut the gnocchi into 1-inch pieces. Put the semolina and all-purpose flour mixture on a baking sheet. Place the gnocchi on the flour, to keep from sticking, and freeze until ready to use.

BACCALÀ CREMA

Add the salt cod to a medium saucepan. Cover with water and simmer until tender, about 15 minutes. Repeat this process twice more, using fresh water each time. Strain and return the salt cod to the pot. Add the heavy cream and lemon zest and simmer until the fish flakes. Transfer the mixture to a blender and puree until smooth. Drizzle in the olive oil and season with salt. Transfer to a bowl.

SWEET POTATO GREENS SALSA VERDE

Add the olive oil to a small saucepan. Finely grate the clove of garlic into the oil. Bring the mixture to a simmer. Remove the saucepan from the heat and cool to room temperature. Add the oil, sweet potato greens, lemon zest, and salt to a blender. Puree until smooth and set aside.

FINISH AND SERVE

Fill a 3.5-liter (4-quart) stockpot with water and add the salt.

Bring the water to a boil and add the gnocchi. Cook until all of the gnocchi are floating on the surface for 1 minute.

Melt the butter in a small frying pan. Remove the gnocchi from the water and add to the butter. Stir to coat. Season with salt.

Add a spoonful of the Baccalà Crema to each of 4 plates. Top with the buttered gnocchi, then drizzle the gnocchi with the chili oil (about ¼ teaspoon per plate). Sprinkle each plate with 1 tablespoon trout roe, drizzle on the salsa verde, and garnish with the sweet potato leaves.

PAIR WITH KRUG GRANDE CUVÉE

“This dish has a rich, buttery, and slightly salty cream as well as sweet, delicate gnocchi, which pair well with the acidity and low sugar content of Krug Grande Cuvée,” says Chef Compton.



KRUG GRANDE CUVÉE