

# Gnocchi & Prawns in Cream & White Wine



## Recipe By Jaxters

**Ref:** 783

**Heading:** Pasta

**Cuisine:** Italian

**Food Type:** Seafood

**No of Portions:** 4

## Ingredients & Prep

400 g Raw prawns de-shelled

2 Garlic cloves finely chopped

2 tbsp Olive oil

1 pinch Salt

### Gnocchi

500 g King Edward Potatoes baked

100 g Flour

1 Egg yolk

1/2 tsp Salt

1/2 tsp Ground white pepper

### Sauce

400 ml Milk

100 g Double cream

100 g Parmesan cheese grated

100 ml White wine

50 g Butter unsalted

20 g Flour

15 g Fresh Flat-leaf parsley chopped

1 tsp Fish stock cube or gel pot

1/2 tsp Freshly ground black pepper

## Method

**Step 1** - In the oven bake the potatoes in there skins at 180°C for 1 hour 15 mins, remove set aside & allow to go cold.

**Step 2** - Scoop out potato flesh with a spoon into a bowl, add flour, yolk, salt & pepper & mix well, cover & set aside.

**Step 3** - Make the gnocchi, flour a worktop then roll our potato mixture into cylinders about 2cm in diameter, then cut in 2cm pieces, next use a fork prongs & press indentations into each one.

**Step 4** - Place a saucepan with salted boiling water on the hob & cook the gnocchi until they float, scoop out with slotted spoon, you may need to do in batches, then set aside apart to cool.

**Step 5** - In a good sized frying pan or wok (best), place over a med heat, add oil, garlic, prawns & a pinch of salt & pepper, then fry prawns for 2 mins per side until just cooked, remove prawns with a slotted spoon & set aside, straight away add butter & flour for the sauce, mix together until it bubbles then whisk in the milk until smooth, then add wine, cheese, stock cube, cream & black pepper, stir in then simmer for 1 min.

**Step 6** - Next add gnocchi, prawns & parsley, stir together to warm then serve.

## Suggestion & Tips

Have with a salad. You can use ready made Gnocchi.