

## Gnocchi with Morels and Sage

<http://userealbutter.com/2019/04/22/gnocchi-morels-sage-recipe/>

adapted from [Serious Eats](#)

### gnocchi

1 1/2 lbs. russet potatoes  
1 small egg, beaten  
3/8 cup all-purpose flour, plus extra for dusting  
kosher salt  
2 tbsps unsalted butter

### morels and sage

2 oz. (4 tbsps) unsalted butter  
6 oz. (about 1 1/2 to 2 cups) fresh morels, cleaned  
1/4 cup fresh whole sage leaves  
salt  
pepper  
Parmesan cheese, grated

**Make the gnocchi:** Preheat oven to 450°F. Bake the potatoes directly on the oven racks (or a rack on a baking sheet) for 45 minutes or until fork tender. Slice the potatoes lengthwise and scoop the flesh out. Press the potato flesh through a ricer or a food mill on its finest setting. Spread the potato in an even layer on a baking sheet (I lined mine with foil) to let the moisture release as steam. After a few minutes, drizzle the beaten egg over the potato then dust 1/4 cup of the flour over the egg and potato. Use a bench scraper to cut the egg and flour into the potato. Form the dough into a loose ball, press it flat, fold it in half, and press it flat again. Sprinkle the remaining 1/8 cup of flour over the dough, fold it in half, and press it flat again. Dust the dough with a little flour to prevent sticking and form it into a log. Cut the log into 2-inch portions and roll each piece into a 1/2-inch thick rope. Cut each rope into 1-inch pieces. To get the traditional gnocchi texture, you can gently roll each gnocchi off the back of the tines of a fork.

**Cook the gnocchi:** Bring a large pot of salted water (I don't actually salt my water) to a boil. While the water is heating, melt 2 tablespoons of butter in a large sauté pan over medium-high heat. When the butter becomes foamy, fry the sage leaves until they become aromatic and the butter starts to brown lightly. Remove the sage leaves to a plate. Add 2 tablespoons of butter to the pan and toss in the morels. Cook the morels until they are seared and their liquid has boiled off. Remove the morels from the pan and turn off the heat. Add the gnocchi to the boiling water. When the gnocchi float, wait 20 seconds and taste the gnocchi for doneness (if you can taste the flour, let it cook a little longer until you can't taste flour anymore). Scoop the gnocchi from the pot with a slotted spoon to a bowl. Return the sauté pan to medium-high heat and melt 2 tablespoons of butter in the pan. When the butter is hot, add the gnocchi to the pan in a single layer, allowing the bottoms to brown. Turn off the heat. Add the sage and morels to the gnocchi in the pan and gently toss together. Season with salt and pepper. Garnish with Parmesan, crumbled bacon, etc. Serves 2 as a meal, 4 as an appetizer.