

## POTATO GNOCCHI WITH MUSHROOM FILLING

### DOUGH

4 med. – large desire potatoes  
up to 80 g plain flour  
1 egg  
rock salt

### METHOD

Cook potatoes on a tray of rock salt and 160 C until soft in the centre (about one hour). Scoop out flesh of potatoes and mash thoroughly with the egg. Knead flour into potato mix until a dough is formed. Allow to rest for 10 minutes. Now you can make regular gnocchi by rolling small amounts of dough into a rope and cutting short lengths. You have made traditional gnocchi.

Or you can fill the gnocchi with one of many fillings –my favourite is wild mushrooms.

### MUSHROOM AND TRUFFLE FILLING

250 g swiss brown mushrooms, chopped  
125 g fresh porcini mushrooms, chopped  
1/2 onion, chopped finely  
2 cloves garlic, minced  
10 g dried porcini mushrooms, soaked for 30 minutes in one cup hot water  
2 teaspoons porcini or truffle paste  
6 tablespoons chopped Italian parsley  
4 tablespoons olive oil  
salt and pepper

Heat the oil gently in a frypan, add the onion and gently cook until soft but not coloured. Add the fresh mushrooms and cook for 5 minutes, filter the porcini soaking water and reserve the water. Chop the porcini and add to the fresh mushrooms with the filtered water. Continue to cook until the mixture is very dry. Remove from the heat and add the garlic, paste and parsley. Season and allow to cool before proceeding to stuff the gnocchi.

### TO ASSEMBLE

Sprinkle surface of bench with flour. Roll dough into two sheets until it is 1 cm thick. Cut out large circles. Spoon a heaped teaspoon of filling onto one half of the circle. Brush edges with egg wash and fold each circle in half sealing all sides.

Drop into boiling water and cook until they float to the surface.

Serve with a chunky tomato sauce or brush with egg wash and sprinkle with parmesan and grill until golden brown. Serve with extra melted butter or truffle oil and shavings of parmesan.

**LA TORTA DI COMPLEANNO DELLA NONNA****SPONGE**

1 sachet of Lievito pane degli angeli (found in Italian stores)  
5 eggs  
150g of plain flour  
150g of caster sugar  
¼ cup of Strega  
¼ cup of water

**CUSTARD**

4 eggs  
400ml of milk  
4 tablespoons of caster sugar  
1 teaspoon of vanilla  
½ a lemon

**ICING**

½ cup of icing sugar, sifted  
¼ cup of lemon juice

**METHOD**

Preheat oven to 160 degrees fan-forced. To create sponge cake, beat eggs and sugar together for 5 minutes. Mix Lievito and flour together until well combined and stir into the egg mixture gently with a fork. Pour into a square cake tin and cook for 20-25 minutes.

To make the custard centre, beat eggs with a fork whilst slowly pouring in the milk. Add sugar and vanilla. Taking the lemon half on a fork, stir mixture constantly in a saucepan over medium heat, until reached desired thickness. Allow to cool. Once the cake has cooked and cooled, cut in half to add filling. Mix strega and water together and pour half over the middle of the cake. Add custard filling, and smooth. Place top layer of the cake, and pour remainder of the strega and water. To create icing, mix lemon juice and icing sugar together until reached desired consistency. Pour over cooled cake.