



Gnocchi di Patate alle Tartufo Nero

(potato gnocchi with black truffles)

Since the Napa Truffle Festival's first Marketplace at Oxbow Public Market (2012), chef/co-owner Dario De Conti of Ca' Momi Enoteca, has presented lively cooking demos of their popular Pizza al Tartufo Nero. This year, both Ca' Momi restaurants offered truffle menus throughout the winter truffle season, featuring Gnocchi di Patate alle Tartufo Nero - a favorite Italian comfort food that is a perfect first course, or a meal in itself. Chef Dario was raised on his family's farm in Italy where he funded his winemaking studies by making pizza at the local pizzeria. He brought both of these skills to the Ca' Momi trio: Winery, Enoteca and Osteria.



Dario De Conti
*Chief Executive Officer &
Winemaker, Napa, CA*

Ingredients *(Serves 8)*

For the gnocchi dough

- 5 pounds russet potatoes
- 5 cups grated ricotta salata
- 5 eggs
- 1 ½ T kosher salt
- 1 cup shredded mozzarella
- 1 ½ cups all-purpose flour
- additional sifted all-purpose flour for shaping gnocchi
- additional kosher salt for the cooking water

For the garnish

- 5 T melted butter
- 5 T grated ricotta salata
- 1 ½ oz fresh black truffles



Directions

Preparing the gnocchi

Preheat oven to 350 degrees. Wash and dry the potatoes, then prick all over with a long-tined fork or small paring knife. Bake the potatoes in a single layer on a flat baking sheet for 1½-2 hours, until very soft. While the potatoes are baking, prepare the other ingredients: grate the cheese, beat the eggs in a medium size bowl, and measure out the flour and kosher salt into a separate bowl.

Once the potatoes are cooked, remove from the oven and allow them to cool enough to handle. Do not cool completely. While still warm, remove and discard the potato skins, and mash the potatoes with a ricer. Add all remaining dough ingredients, and knead together with your hands to combine thoroughly. Let the dough rest two minutes.

Lightly dust a clean, dry work surface with sifted all-purpose flour. Cut the dough into quarters. Roll each piece into a long rope approximately 1 inch in diameter, then cut each rope into ¾ inch lengths. Place the uncooked gnocchi on a flour-dusted baking sheet, dust with additional flour, and store until ready to cook.

Cooking the gnocchi

To cook the gnocchi: bring a large pan of lightly salted water to the boil, and warm your intended serving dish in the oven on low heat. Add the gnocchi to the boiling water in small batches so there is never more than a single layer of gnocchi cooking at a time. As the gnocchi rise to the surface (after about three minutes of cooking), remove them with a slotted spoon, drain and place in the warm serving dish.

Top the cooked gnocchi with the melted butter, grated ricotta salata and as much fresh black truffle as you can get your hands on (finely grate or shave the truffle over the gnocchi at the very last minute). Serve while still hot.

Buon appetito!
