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## Potato Gnocchi with Walnut-Parsley Pesto

day 299

week 43 / friday

Fluffy gnocchi are addictive little bites—you always end up eating far more than you intended. While you can never go wrong serving these potato pillows the classic way, with sage brown butter, at this time of year, try a nutty walnut-parsley pesto brightened with a hint of mustard.

**Serves 2 to 3**

### For the pesto

3 ounces (85 g) walnuts , plus 1 small handful chopped walnuts for the topping  
1 small handful fresh flat-leaf parsley leaves  
1 large clove garlic  
1 tbsp finely grated pecorino, plus 2 tbsp for the topping  
1/2 tsp Dijon mustard  
1/3 cup (75 ml) olive oil  
Fine sea salt  
Finely ground pepper

### For the gnocchi

1 pound (450 g) peeled starchy potatoes, cut into cubes 2 tbsp (30 g) unsalted butter  
2 large egg yolks  
1 cup (130 g) all-purpose flour  
  
1 1/2 tsp fine sea salt  
1/2 tsp nutmeg, preferably freshly grated  
Finely ground pepper

For the pesto, in a food processor or blender, purée 3 ounces (85 g) of walnuts, the parsley, garlic, 1 tablespoon of pecorino, the mustard, and olive oil and season to taste with salt and pepper.

For the gnocchi, cover the potatoes with salted water in a medium pot and bring to a boil. Cover the pot, reduce the heat, and simmer the potatoes for 15 to 18 minutes or until soft. Transfer the potatoes to a colander, drain, and use a spoon to gently push out any remaining water. Leave to dry in the colander for 2 minutes then press through a potato ricer into a large bowl. Add the butter and egg yolks, stir to combine, and let cool at room temperature for 30 minutes or until completely cool, or refrigerate for about 15 minutes.

Bring a large pot of salted water to a boil.

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Once the potato mixture is completely cool, add the flour, salt, nutmeg, and a generous amount of pepper and quickly stir to combine. If the mixture is too soft and not firm enough to roll into a log, gradually add more flour. Lightly dust your hands and a work surface with flour. Roll 1/4 of the dough into a 1-inch-thick (2.5 cm) log. Cut the log into 1-inch (2.5 cm) pieces and transfer to a well-floured baking sheet. Repeat with the remaining dough to make more gnocchi.

Working in batches, add the gnocchi to the boiling water and simmer, reducing the heat if necessary, for 3 to 4 minutes or until they float to the top—mind that they don't stick to the bottom of the pot. Use a slotted ladle or spoon to scoop the gnocchi out of the water then quickly drain and place them in an ovenproof dish. Cover and keep in a warm oven while you cook the remaining gnocchi, bringing the water back to a boil between batches.

Divide the gnocchi among plates and drizzle with a little olive oil. Sprinkle with the pesto, chopped walnuts, pecorino, and a little pepper and serve immediately.

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