

Gnocchi con Farina di Castagne
(Gnocchi with Chestnut Flour)
(Serves 6)

Ingredients:

350 gr. or 12.5 oz.	all purpose flour
300 gr. or 10.5 oz.	chestnut flour
Apprx: 300 ml. or 9.5 oz	water
15 gr. or 0.5 oz.	dry yeast
1 head	broccoli; cut in florets
	salt and pepper

Ingredients for Condiment:

6 Tbsp.	Evo
4 filets	anchovies, finely chopped
1 clove	garlic, minced
¼ cup or 50gr.	pine nuts
2 Tbsp.	capers
2 Tbsp.	dry bread crumbs
	salt and pepper

Method:

1. In a small bowl dissolve the yeast with ½ cup of water.
2. On your working surface, make a well with the chestnut flour and all purpose flour. Add the dissolved yeast and incorporate the remaining water, working ingredients to form a dough. Let rest for 1 hour covered at room temperature.
3. As the yeast begins to work, divide the dough into 8 equal portions. Roll each portion into coils 1" thick and then cut into gnocchi.

Method for condiment:

4. In a frying pan over medium high heat add the **Evo**, anchovies and garlic. Cook until the anchovies have dissolved, adding water if necessary to help with the process.
5. Add the pine nuts, capers and breadcrumbs, cook for 2 to 3 minutes and set aside.
6. Bring a pot of salted water to a boil. Add the broccoli florets and cook for 2-3 minutes. Add the gnocchi and cook until they float to surface and using a slotted spoon remove from pot
7. Sautèe the gnocchi with the condiment, toss well so gnocchi are well coated and serve.

EVOO = Extra Virgin Olive Oil

