

SWEET POTATO GNOCCHI WITH PECAN RICOTTA, ROASTED BRUSSEL SPROUTS LEAVES AND FENNEL SALAD

Yield: 6 Portions

Ingredients	Amounts
<i>Spice Blend</i>	
Ground cinnamon	½ tsp.
Chili powder	½ tsp.
Paprika	½ tsp.
Ground nutmeg	¼ tsp.
Ground clove	½ tsp.
Ground mace	1/8 tsp.
<i>Sweet Potato Gnocchi</i>	
Garnet sweet potato, whole	16 oz. (1-2 ea.)
Egg yolk	1 ea.
Spice blend (recipe above)	1 tsp.
Salt	to taste
All-purpose flour	1 ½ cups
Semolina flour	1/3 cup, plus extra for rolling
Vegetable oil	¼ cup
<i>Pecan Ricotta</i>	
Pecans	4 oz.
Lemons, juiced	1 ea.
Sage leaves, chopped	2 tsp.
Salt	½ tsp.
Heavy cream	½ cup
<i>Roasted Pecan Topping</i>	
Pecans	½ cup
Honey	1 tsp.
Spice blend (recipe above)	½ tsp.
<i>Fennel Salad</i>	
Fennel bulb, shaved thinly	2 cup
Fennel fronds, chopped	½ cup
Dried cranberries	¼ cup
Apple cider vinegar	¼ cup
Honey	1 Tbsp.
Orange zest	1 tsp.
Orange juice	¾ ea.
Salt	1 tsp.
Black pepper, ground	½ tsp.
Canola oil	1/3 cup

Brussel Sprouts

Brussel sprouts, leaves	4 cup
Butter	¼ cup
Salt	to taste
Black pepper, freshly ground	to taste

Method

1. *For the Spice Blend:* Combine the spices in a small bowl and set aside.
2. *For the Sweet Potato Gnocchi:* Preheat the oven to 375°F.
3. Prick the potatoes with a fork or small knife all over and wrap the potatoes in foil. Place on a small baking sheet and roast them until tender, about 35-40 minutes.
4. While still hot, remove the foil, peel the skin, and scoop the flesh out. Mash with a fork or process through a potato ricer or food mill. Allow to cool for 5 minutes.
5. Add the egg yolk, spice blend, and salt to the potatoes, and gently mix to combine. Add in the flour and 1/3 cup semolina, folding gently until the dough is not sticky. Do not over mix.
6. Divide dough into 6 pieces. Working piece-by-piece, roll them into a thin log on a surface dusted with semolina flour. Cut into 1-inch pieces, and place on a semolina-dusted sheet pan. Repeat the process for the remaining dough sections.
7. Prepare an ice bath.
8. Bring salted water up to a boil, add the gnocchi, and cook until they float, about 1 minute. Place gnocchi into the ice bath to chill, drain well and coat with oil.
9. *For the Pecan Ricotta:* Place the pecans and sage in a food processor and blend, scraping down the sides, until the pecans form a slight paste.
10. Add the lemon juice and salt to the food processor. While blending, slowly stream in the heavy cream, and continue processing until combined. The final mixture should be able to hold its shape.
11. *For the Roasted Pecan Topping:* Combine all the ingredients then place on a sheet tray. Roast in the 375°F oven until the pecans are golden brown and you smell the nuttiness. Take out of the oven and let cool. Once cool, chop the nuts into crumbles.
12. *For the Fennel Slaw:* In a bowl, combine fennel, fennel fronds, and the cranberries.
13. In a separate bowl, whisk together the apple cider vinegar, honey, orange zest and juice, salt, and pepper. Slowly stream in the oil and adjust the seasoning to taste. Toss the slaw with the vinaigrette.
14. *For the Brussels sprouts:* Melt butter in a large skillet on medium high heat until slightly browned. Add the Brussels sprouts. Do not disturb and allow to crisp on one side.
15. Add the pre-cooked gnocchi and season with salt to taste. Shake the pan, and cook the mixture until the Brussel sprouts are still crisp, slightly browned and the gnocchi are heated through.
16. *To Assemble:* Smear a portion of the pecan ricotta on the plate, and top with the gnocchi and Brussels sprouts mixture. Garnish with the fennel slaw, and top with spiced pecans. Dust plate with remaining spice mixture.

Source: Olivia Delisle