

Pan-Fried Gnocchi with Lemon-Sage Sauce

Serves 1 | Active Time: 45 minutes | Total Time: 45 minutes

Swick

Chef's Notes

After cooking the gnocchi in water, it is best to chill them in the refrigerator prior to frying. Chilling ensures they will get a nice, crispy crust during frying.

Cooking the Gnocchi

To cook the gnocchi, bring a pot of cold water to a gentle simmer and add the salt.

Add the gnocchi and gently stir to make sure they are not sticking to the bottom of the pot. While the gnocchi cook, lightly coat a tray with the oil. As soon as the gnocchi float to the surface of the water, which should only take a few minutes, lift them out using a spider. Allow any excess water to drain before placing them onto the tray. Shake the tray to slightly coat the gnocchi with the oil and make sure they are not sticking to each other.

Place the gnocchi into the refrigerator, while you make the sauce.

Refer to the Notes section below for the link to the recipe for Homemade Potato Gnocchi.

Step 1: Cooking the Gnocchi

- salt (1 tsp per liter/quart of water)
- 8 oz Rouxbe's Homemade Potato Gnocchi (8-10 per person)
- 1 tbsp extra-virgin olive oil

Making the Sauce

To make the sauce, add the dark chicken stock to a medium-sized pan and bring it to a simmer over medium heat. Meanwhile, chop the fresh sage and zest the lemon.

As the stock reduces, skim the surface, if needed. The time it takes to reduce the stock will vary, depending on how reduced it was to start with.

Reduce the sauce until it slightly thickens and is rich in color. Set it aside over low heat, while you fry the gnocchi.

Refer to the Notes section below for the link to the recipe for Rouxbe's Dark Chicken Stock.

Step 2: Making the Sauce

- 2 cups Rouxbe's Dark Chicken Stock
- 1 tbsp fresh sage (4 to 5 leaves)
- zest of 1/2 lemon

Frying the Gnocchi

To fry the gnocchi, heat a non-stick fry pan over medium to medium-high heat. Add the butter. Once melted, add the cold gnocchi in a single layer. Spread them out a bit if they're touching each other and fry until lightly golden. Flip over and once golden on both sides, set the pan off to the side, while you finish the sauce.

Step 3: Frying the Gnocchi

- 2 to 3 tbsp unsalted butter

Finishing the Sauce and Plating

To finish the sauce, keep it over low heat. If the sauce over-reduced, adjust the consistency with a bit of water, if needed. The sauce should just cling to the food and the plate. It should not be thick and pasty.

Add the sage and a bit of the lemon zest. For a nice shiny finish, swirl in the cold butter and taste for seasoning.

Arrange a small portion of the fried gnocchi onto a plate and add a few tablespoons of the sauce. Garnish with a bit of shaved Parmigiano-Reggiano and serve immediately.

Step 4: Finishing the Sauce and Plating

- 1 tbsp cold butter
- kosher salt (to taste)
- Parmigiano-Reggiano (for garnish)
- freshly ground black pepper (to taste)