



WILD HERBS-BUCKWEATH-POTATOE GNOCCHI

with ricotta, dried tomatoes and melted “Schüttlbrot” butter

Ingredients

Gnocchi

350 g Potatoes – cooked and mashed
2 Egg yolk
16 g Liquid butter
80 g Flour (35 g durum wheat semolina , 30 g flour, 15 g buckwheat flour)
40 g Buckwheat grain, dried, roasted
2 tablespoons Wild herb pesto
Salt, pepper from a mill, nutmeg

„Schüttelbrot“ butter

60 g Butter, melted
15 g Schüttelbrot - breadcrumbs

Other ingredients

Olive oil
60 g Speck, cut into thin slices
60 g Ricotta
20 g Dried tomatoes

Recipe by: Claudia Laner - Waldbichl Restaurant

Preparation

Stir together the potatoes with the egg yolk and butter with a cooking spoon. Add the flour mix, the roasted buckwheat grain and the wild herb pesto. Work all this quickly to a smooth potato dough.

Then form 1,5 cm thick roll of dough and cut it into equal long pieces. Roll off the gnocchi by means of a fork. Cook them for 1-2 minutes in salted water.

Heat some olive oil in a pan and sauté the dried tomatoes, add the speck and gnocchi and toss for 1-2 minutes.

Arrange the gnocchi on a plate, let the butter run into the gnocchi and arrange the ricotta dumpling on top of it.

Enjoy your meal! Claudia Laner – Gasthof Waldbichl