



COOKING PASSION SINCE 1877

# VEGAN SPINACH GNOCCHI WITH MUSHROOM SAUCE

**Cooking Method:** Induction hob **Time:** 45 minutes **Serves:** 4



## INGREDIENTS

### Gnocchi:

300g potatoes  
200g **plain flour**  
200g fresh spinach  
1 tsp olive oil  
¼ salt

### Mushroom Sauce:

30g dried mushrooms  
100ml boiling water  
1 tbsp sunflower oil  
2 small shallots, finely chopped  
1 clove of garlic, finely chopped  
85g chestnut mushroom thinly sliced  
55g shiitake or oyster mushrooms sliced  
2-3 sprigs of fresh thyme  
Salt and pepper  
1 tsp cornflour  
250ml **oat milk or unsweetened soy cream**  
1 tsp lemon juice  
2 tbsp water

Allergens highlighted in **bold**.

## PREPARATION

1. Soak the dried mushrooms in boiling water for at least 2 hours or overnight.
2. Wash potatoes, and place on the wire rack with a universal tray underneath.
3. Set the microwave oven 360 watts/200°C hot air grilling for 20-25 minutes.
4. In the meantime, wilt the spinach in 2 tbsp water in a pan over a low heat. Then blitz the spinach in a mini chopper, strain through a fine sieve.
5. When the potatoes are cooked and cooled slightly, peel the skin off and place the flesh in a mixer bowl with a dough hook and mix until smooth. Add the spinach and 1 tsp olive oil, continue mixing until combined.
6. Mix the flour with the salt, and add to the bowl slowly, until everything is combined together.
7. Beat until a stiff dough forms. Sprinkle the work surface with flour and divide the dough into 4 balls. Shape into long sausage shapes and divide into 2cm pieces with a floured fork.
8. Roll and flatten into pillow shapes with a fork or teaspoon. Add the gnocchi to a sauce pan of boiling water and cook for 3-4 minutes. Drain and serve with the mushroom sauce.

### Mushroom Sauce:

1. Sweat the shallots and garlic in the olive oil on the induction hob level.
2. Add the fresh mushrooms, thyme and seasoning. Fry without stirring until the mushrooms release their water, then add in the drained dried mushrooms (reserve mushroom water).
3. Reduce the heat and cook for a further 5 minutes to get rid of any excess water.
4. Add 1 tbsp of cornflour to the mushroom liquid and mix with the milk or soy cream. Add to the pan and bring to the boil and allow to thicken, then add lemon juice and season.

