



GNOCCHI with CALIFORNIA PRUNES

by Teresa Balzano

I've been wanting to make filled gnocchi for a long time – and I was inspired by Italian tradition and this delightful recipe from Friuli. These Gnocchi are filled with California Prunes, flavoured with cinnamon and served as a dessert or main course.

Cook Time: 15 minutes
Serves: 8

Ingredients:

For the Gnocchi:
1 kg potatoes
300g flour 0
1 egg
pinch of salt
44 California Prunes

For the topping:
200g speck
150g butter
A few leaves of sage
100g grated Parmesan cheese



Here's How:

For the Gnocchi:

1. Wash the potatoes with their skin on and put them in a large pot, cover with cold water and put it on the stove.
2. Cook the potatoes in boiling water until well cooked. Pricking them with a fork will make them slide down easily.
3. Drain and put the peeled potatoes in a potato masher. Do not let the potatoes cool too much and mash them when they are still hot.
4. Mash them in a bowl. Remove the peel from the potato masher and add the other potatoes until finished.
5. Add a part of the flour, the egg, a pinch of salt and work it with your hands until you have obtained a homogeneous and compact dough. If necessary, add more flour during processing, always a little at a time. The amount of flour needed for the dough



depends on the potatoes themselves. The less you can use them, the better the Gnocchi will turn out.

6. Roll out the obtained mixture on a well-floured surface until you get a sheet of about half a centimeter thick.
7. With a cookie cutter of about 6 cm in diameter, cut out many discs. Then, take one disc at a time and place a California Prune in the middle.
8. Close in a crescent shape and then rotate the stuffed ball in your hands so that it becomes a small sphere.
9. Put all the stuffed dumplings on a tray sprinkled with flour.
10. You can rework the leftover dough and obtain other Gnocchi until all the ingredients are used up.

For the dressing:

11. Cut the speck into strips.
12. Heat a large skillet and melt the butter. Add the sage, speck and sauté.
13. Meanwhile, cook the Gnocchi in boiling salted water and drain when they come to the surface.
14. Mix them together with the sauce, adding the Parmesan cheese to complete.

Serving Suggestion: My advice is to cook some Gnocchi without filling and mix them with those with the filling. In this way, the filling with California Prunes will be a delicious surprise

Link to Website: <https://www.californiaprunes.net/recipes/gnocchi-with-california-prunes/>