

MURANO

RESTAURANT

Gnocchi with leek, bacon and almonds

(4 persons)

Ingredients for gnocchi	Potato	500g
	Flour	150g
	Shredded Parmesan	80g
	Egg yolk	1 pc.
	Salt and pepper	
Ingredients for the sauce	Leek	150g
	Tomato (fresh and peeled or canned tomato)	300g
	Garlic	3 pcs
	Almond	100g
	Olive oil	1dl
	Salt and pepper	
Gnocchi preparation	Wash and dry the potatoes, then poke a few holes in the potatoes with a fork. Bake in a preheated oven at 180° C for 1.5 hours.	
	Once the potatoes are cooked, remove the potato skin and mash. Add egg yolk, flour, grated Parmesan, salt and pepper. Stir the mix together lightly until the mix is compact. Separate into small pieces and roll it out. Cut with a knife to create 1 cm rolls.	
	Boil the pieces in salted water until they float to the top.	
Sauce preparation	Add the olive oil to a heated pan, sauté the chopped leeks, garlic and tomatoes. Cook gently for 15 minutes until reduced to half. Season with salt and pepper and add toasted almonds.	
	Blend to a smooth texture while warm.	
Serving	Briefly fry cooked gnocchi in olive oil and drizzle with sauce.	
	Serve with chopped toasted almonds and Parmesan shavings. Add crispy bacon if desired.	

Njoke sa prazilukom, pančetom i bademima

(4 osobe)

Potrebni sastojci za njoke	Krompir	500g
	Brašno	150g
	Rendani parmezan	80g
	Žumance	1 kom.
	So, biber	
Potrebni sastojci za sos	Praziluk	150g
	Paradajz (oljušten i svjež ili konzerva pelata)	300g
	Bijeli luk	3 čena
	Badem	100g
	Maslinovo ulje	1dl
	So, biber	
Priprema njoki	Oprati krompir, posušiti i izbosti viljuškom na par mjesta. Peći ga u rerni 1,5h na temperaturi od 180° C.	
	Nakon pečenja, kratko prohladiti, oljuštiti i propasirati. U propasiranu masu dodati jedno žumance, prosijano brašno, rendani parmezan, so i biber. Laganim miješanjem sjediniti masu. Kada masa postane kompaktna, odvajati male komade i ručno ih izvaljati. Sjeći nožem tako da se dobiju komadi u dužini od 1 cm.	
	Kuvati ih u posoljenoj ključaloj vodi dok ne isplivaju.	
Priprema sosa	Na zagrijanom tiganju dodati maslinovo ulje, prosotirati sitno sjeckani praziluk, bijeli luk i paradajz.	
	Lagano dinstati 15 minuta dok se ne redukuje na pola. Začiniti solju i biberom. Dodati tostirane bademe.	
	Izblendati do glatke teksture dok je toplo.	
Serviranje	Na zagrijanom tiganju skuvane njoke kratko popržiti na maslinovom ulju, preliti sosom.	
	Poslužiti sa sjeckanim tostiranim bademima i listovima parmezana. Po želji dodati hrskavu pančetu.	

