



Cooking with Jax Hamilton

Gnocchi w. Creamy Lemon Smoked Salmon and Brussels Sprouts

When it's a little cold outside, a beautiful bowl of fabulous seasonal ingredients is exactly what's required to put the pep into your week. Here I've used kumara and horopito gnocchi, warming flavours which match the smokey salmon and earthy sprouts.

Prep time: 10 min

Cook time: 15 Min

Serves: 4

Dietary: Salmon

Ingredients

600g Pasta Vera Gnocchi - kumara and horopito
Drizzle of oil and small knob of butter (extra for gnocchi)
4 - 6 brussels sprouts, finely chopped
2 spring onions, finely chopped
250g sour cream
150g smoked salmon
Zest 1 lemon + 2 tbsp juice
Salt and freshly ground black pepper
Parmesan for garnish

Method

Cook the gnocchi as directed on the packet. When they bob to the surface, spoon out 2 tbsp of the pasta water, drain and set aside.

Drizzle in the oil and drop the butter into a large nonstick frying pan. When bubbling, sprinkle in the sprouts and onions, sauté until soft, fragrant and almost crispy. Scrape from the pan and set aside.

Add a little more oil and butter to the pan, when hot, tumble in the gnocchi. Give the pan a good shake and try and ensure you have one even layer, so the gnocchi cooks evenly.

When golden, sprinkle over the cooked sprouts, toss gently. Spoon in the sour cream. Stir and coat the gnocchi, add 1 - 2 tbsp of the reserved pasta water. Toss gently.

Flake the salmon into the pan, add the zest and lemon juice. Taste and season with salt and plenty of black pepper.

Serve: In deep bowls with a shaving of parmesan.

Jax Says: Because this is a winter warmer, I've used kumara and horopito gnocchi. Feel free however to mix and match your favourite or seasonal gnocchi. If you're not a fan of brussels sprouts, finely chopped kale or spinach is just as divine.

