

ATLAS SWIFT & EARTH TO PLATE |
GNOCCHI WITH SPINACH AND MACADAMIA



ATLAS SWIFT
PREMIUM WINES





GNOCCHI WITH SPINACH AND MACADAMIA

CHEF NOTES

Gnocchi, a true comfort food, delivers soft, melt-in-your-mouth pleasure. Whether lightly garnished or paired with rich flavors, it's a dish that's hard not to love. I've matched it with a garlicky spinach cr me and savory macadamia sprinkle—simple yet deeply flavorful. Pair it with a fresh rocket salad or as a side dish to hearty roasted vegetables or your favorite main meal.

Use a starchy variety of potato for a fluffier texture. Recipe requires the weight of the potato after baking, so begin with +- 1.5 kg. Prick each potato several times, bake uncovered on a tray at 200 C for +-60 minutes, or until fork-tender. Let them cool slightly, then slice open, scoop out the flesh, and pass it through a potato ricer or fine grater onto a lightly floured surface. Spread out to release steam, and cool to room temp.

Try to find '00' flour, it provides a pillowy softness, but all-purpose flour works well. I've used Yoko's cashew cheese, but regular cream cheese as well as Parmesan, instead of nutritional yeast, work equally well, if preferred.

The recipe serves 8 large or 12 smaller portions. However, pre-cooked gnocchi keeps in the fridge for up to 3 days and reheats nicely. Macadamia sprinkle makes a versatile topping for salads, pastas, and roasted veggies

INGREDIENTS

Gnocchi

- + 900g potato mash (see notes)
- + 2 cups '00 flour (more if needed)
- 2 tbsp olive oil
- 1 tsp salt
- ¼ tsp nutmeg

Spinach sauce

- 6 cups baby spinach, tightly packed + hardy stalks removed
- 3 tbsp Olive oil
- 2 garlic cloves, minced
- ½ cup basil (tightly packed)
- 1 tbsp lemon juice (plus more for finishing)
- ¼ cup nutritional yeast (or parmesan)
- ½ cup cream cheese (of choice)
- Pinch of nutmeg

Macadamia nut sprinkle

- 1 cup macadamia nut, lightly roasted
- 1 tbsp lemon zest
- 3 tbsp nutritional yeast
- ½ tsp each garlic & onion powder
- ½ tsp salt, less if nuts already salted

METHOD

Make the Gnocchi: Drizzle olive oil over the mashed potatoes (see notes). Sprinkle it with flour, salt, and nutmeg. Use a fork to mix until crumbly, then gently knead by hand into a smooth dough, adding more flour as needed. Cover and let rest for 10 minutes. Divide dough into 4 parts. Roll each piece into a long rope, then cut into bite-sized pieces. Place on a tray dusted with flour to prevent sticking, set aside for 30 minutes while you bring a large pot of well-salted water to a boil. Cook gnocchi in batches, letting them float to the surface and then simmering for 30 seconds more. Remove with a slotted spoon and transfer to a tray. Toss with olive oil and set aside while preparing your sauce. Reserve some cooking water for later use.

Prepare the Sauce: Heat 1 tbsp olive oil in a large pan. Add garlic and saut  briefly until fragrant. Add spinach, stirring constantly until wilted and vibrant green. Transfer to a high-speed blender. Add basil, 2 tbsp olive oil, nutritional yeast or Parmesan, cream cheese*, lemon juice, nutmeg + ½ cup of water. Season generously and blend until smooth.

Prepare Nut Sprinkle: Place all ingredients for the nut sprinkle in a food processor or mortar and pestle. Pulse until a coarse, crumb-like texture is achieved.

To Finish and Serve: Warm medium-large pan, pour in the sauce, simmer for a few minutes. Add pre-cooked gnocchi, letting it simmer until the sauce thickens and clings to the gnocchi. Add ½ cup of gnocchi cooking water if needed to loosen. Season to taste with salt, pepper and a squeeze of lemon. Serve in bowls, garnished with a smear of cream cheese, greens of choice, sprinkle of macadamia nut seasoning, and an extra drizzle of avocado or olive oil.



'OO flour creates a much softer and lighter dough to work with, unlike courser flours, that can make the dough heavier or grainy. This keeps the gnocchi tender, rather than too chewy or dense.



This sauce brings out the flavours of basil, spinach & garlic, with just the right amount of creaminess and acidity. I love to coat my gnocchi generously, but feel free to adjust the amount as desired. Leftover sauce works wonderfully as a dressing for pasta or roasted potatoes.



Atlas Swift Robertson Chardonnay (2023)

Experience a classic Chardonnay, boasting luscious aromas of lemon verbena, cling peaches, yellow citrus peel, orange blossoms, and freshly baked bread. It's a captivating sensory encounter that truly showcases the rich character of this elegant wine.

As you immerse in tasting, the wine reveals a myriad of stone fruit flavors. The rich and creamy texture is balanced with a bright acidity. Grapefruit adds to the palate and yeasty undertones intrigue further. A lingering blend of lemon, lime, and white peach concludes the tasting experience.



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