



POTATO DUMPLINGS WITH BASIL PESTO AND SEAFOOD STEW

 90 MIN /  MEDIUM

Chill the bowl and blades of a food processor or mixer in the 'fridge for at least an hour. In the meantime, wash the basil leaves, drain them and, without crushing them, leave them to dry on a clean tea towel. Place half the basil in the food processor and blend with the parsley leaves, pine nuts, walnuts, almonds, salt and a drizzle of oil. Add the remaining basil and pulse the blender for a few seconds. Then add the mascarpone and another drizzle of oil. Pulse again until you have a soft paste, which you will then transfer to a bowl and dilute with a little oil at a time until you have a smooth cream.

Ingredients for 4 people:

For the potato dumplings:

1 kg raw red potatoes,
skin left on
1 whole egg
200 g '00' type flour
Salt and pepper to taste

For the basil pesto:

350 g basil leaves
75 g parsley leaves
150 g pine nuts
25 g walnuts
25 g whole peeled almonds
300 g mascarpone
700 g extra virgin olive oil
from Lake Garda

25 g salt

For the seafood stew:

100 g mussels
100 g clams
200 g vine tomatoes
4 g garlic
10 g onion
100 g white wine
5 g parsley
fresh chilli to taste

For the seafood stew, heat the oil in a medium sized saucepan, add the onion and cook gently until it is soft but not brown. Add the garlic and roughly chopped tomatoes with their juice, the parsley, the whole chilli and some water. Cook over a medium heat for about 15 minutes. Place the mussels and clams in a pan with the wine. Cover and cook in the steam until all the shells have opened, discarding any that do not open. Remove the molluscs from their shells, reserving a few in their shells. Add them to the pan with the tomato mixture and cook for a further 2-3 minutes.

To make the potato dumplings (gnocchi) boil the potatoes for about 30-40 minutes and peel them while they are still hot. Then mash them into the flour on a work surface. Add the lightly beaten egg with a little salt and knead the mixture with your hands until you have a soft, compact ball.

Take a little piece of the mixture at a time and use the tips of your fingers and a floured board to form medal-shaped dumplings, adding extra flour to the board from time to time. Keep the mixture covered with a cloth until you use it to ensure that it doesn't dry out.

Cook the 'gnocchi' in boiling salted water.

As soon as they come to the surface, they are ready to drain and then toss in a pan (off the heat) with the basil pesto. Serve the mussels and clams with their sauce in a deep pasta bowl with the potato dumplings and pesto on top.