




Colourful potato gnocchi with carrot cream, celery pesto and roasted nuts






A vegan, glutenfree and lactosefree recipe by Davide Asietti from the BLU Restaurant & Lounge in collaboration with Pietro Leemann.

Preparation

	Time required	approx. 60 minutes
	Difficulty	Average - For amateurs
	Dose	4 people

Features

	Dish	Vegetarian - Gnocchi
	Typical product	Potatoes - 0 km
	Suitable in	Spring - Healthy meals

INGREDIENTS

Gnocchi

- 900 g of potatoes for gnocchi
- 160 g potato starch
- 6 g of salt
- 30 g beet puree
- 30 g spinach puree
- 1 sachet of saffron

Carrot cream

- 350 g carrots
- 1/2 l of soy milk
- 10 g of salt
- 30 g evo oil
- Pepper to taste

Celery pesto

- 175 g of green celery
- 25 g parsley
- 25 g of almond paste
- 50 g evo oil
- 25 g of water

Garnish

- 5 or 6 walnut kernels
- 50 g of green beans previously cut in half and cooked

Gnocchi**Carrot cream****Celery pesto****Serve****PREPARATION**

1. Cook the potatoes (with the skin) in boiling salted water, once cooked drain them, let them cool down and peel them;
2. Mash them immediately with the potato masher and add the starch and salt to the mixture;
3. To colour the gnocchi, divide the mixture in 3 (250 g each), for the yellow add a sachet of saffron, for the red ones 30 g of beet purée and for the green ones 30 g of spinach purée;
4. After preparing the gnocchi dough and dividing it into various colours, roll them out in rolls of 2 cm in diameter and cut them every 2 cm.

1. Peel the carrots, cut them into small pieces and cook them in soy milk;
2. Once cooked, blend them well, adding 30 g of evo oil and salt to taste.

1. Cook the celery and parsley for 5 minutes in boiling water, drain, dry well and let them cool;
2. Blend everything adding the almond paste, evo oil and water. Add salt and pepper.

Cook the gnocchi in boiling salted water for 3-4 minutes, once cooked drain them and serve them in a soup plate with the carrot cream, previously heated, on the bottom of the plate. Lay the gnocchi alternating the colours and add the celery pesto as well as the walnut kernels and the green beans.