

L A N I M A

Squid ink potato gnocchi with fresh squid & chilli

Ingredients (4 people)

- 1 kg Sierra Gold
- 300g flour
- 1 egg yolk
- 30g squid ink
- 2 squid (cut vertically into julienne)
- 1 garlic clove
- Half a chilli
- 1 tablespoon colatura
- 10ml EVV
- 1 bunch of basil
- 2 tomatoes
- 100g broad beans



Bake the potatoes (with skin on) in an oven tray sprinkled with rock salt until soft. Take them out of the oven and on the working surface mash potato while they are still quite hot. Add the flour, egg and squid ink mix together swiftly using your hands. Leave to rest for a few minutes.

In the meantime, sweat the sliced garlic clove until golden brown. Add squid, chilli and cook for 3 seconds before adding the tomato concasse. Then roll out the gnocchi dough until 1cm thick and cut with a spatula into small cylinders using a bit of flour.

In a large pot, bring water with a pinch of salt to boil and put in the gnocchi and broad beans until they rise to the top of the pan. Pour into colander and then mix with sauce. Add the colatura, Extra Virgin Olive oil and chopped chives at the end and serve.