

# THE WESTIN

MAUI  
RESORT & SPA  
KA'ANAPALI

## Potato Gnocchi with Meyer Lemon Sauce

Tropica Restaurant & Bar, Ka'anapali Beachwalk

(serves FOUR persons)

### Ingredients

#### *To Make Gnocchi*

Large Russet Potatoes	2 nos
All Purpose Flour (additional for dusting)	2/3 cup
Parmesan Cheese	2 tbs
Salt	1 tsp
White Pepper	1/2 tsp
Crushed Pistachio (for garnish)	

#### *To Make Lemon Meyer Sauce*

Fresh Meyer Lemon Juice	5 oz
(substitute with 4 oz lemon juice and 1 oz tangerine juice if unavailable)	
Honey	1 1/2 tbs
Heavy Cream	3 tbs
Unsalted Butter	1/3 lb
Salt (to taste)	

### Method (to make 50-55 pcs of gnocchi)

1. Pierce potatoes and bake at 350 degrees until completely soft, about 1-1 1/2 hours.
2. Remove from the oven and cut in half. When they are cool enough to handle, scoop the inside of the potatoes into a food mill, run them through.
3. Add salt, pepper, cheese and about half of the flour. Work in the ingredients, knead the dough and add more flour if it feels sticky.
4. Continue to knead until dough is barely firm and dry enough to roll.
5. Cut the dough in half. On a lightly floured surface, roll the dough into long and uniformed log sizes.
6. Cut the logs into 1 inch pieces.
7. Roll the pieces off of a fork, onto a lightly floured pan.
8. Heat pot with boiling water and salt it.
9. When all of the dough is cut and rolled, drop small batches of gnocchi into the salted, boiling water. When the gnocchi float to the top, they are done.
10. Scoop them out, and lay them on a tray. Coat lightly with oil and chill.
11. When you are ready to serve, brown the gnocchi in a non-stick pan with oil.
12. Season with salt and pepper, then add a half teaspoon of butter.
13. Serve with meyer lemon sauce.

### Method (to make sauce)

1. Pour the lemon juice into a small sauce pot, bring to a boil then reduce to a simmer.
2. Let the juice reduce by about half. Add honey and reduce by half again.
3. Add heavy cream and bring back to a simmer. Whisk in the butter, slowly.
4. Season with salt, add more honey or butter if necessary. The sauce should be slightly tart, and a touch sweet.
5. Strain through a fine mesh sieve, set aside.



### Recipe by:

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