



Gnocchi with braised beef cheeks, roasted carrots horse radish mascarpone

Ingredients

Braised Beef

- ¼ cup of olive oil
- 3 beef cheeks (trimmed)
- 1 bunch of baby carrots
- ½ large onion (chopped)
- 1 stalks of celery (chopped)
- 1 cloves of garlic (halved)
- 2 sprigs of thyme (chopped)
- 100ml red wine
- 1 Ltr of beef stock
- ¼ bunch of parsley (finely chopped)

Gnocchi

- 500g desiree potatoes
- 150g '00' flour
- 50g grated parmesan cheese (Grana Padano)

Mascarpone (*garnish*)

- 50g Marscapone
- ½ tbsp freshly grated horseradish

Method

Braised Beef

1. Heat oil in pan over high heat, season cheeks and brown all over in pan.
2. Saute vegetables in pan with tyme until golden, deglaze with wine
3. Combine cheeks, vegetables and stock cover and braise cheeks till soft (approximate 4-5 hours)

Cooking method

1. Once the beef is braised, separate the beef from the sauce
2. Cut into 4 portions
3. Cook sauce on low until the liquid reduces and is thick in consistency

Gnocchi

1. Cook potatoes in salted water until soft (potato skin on)
2. Peel while still hot and pass through ricer
3. Combine potatoes, flour, 1 tsp salt and parmesan
4. Knead until forms a soft dough
5. Roll out to 3cm thick and cut 3cm wide

Cooking Method

1. Drop the gnocchi in pot of boiling water
2. Once the gnocchi rises, it is ready
3. Strain gnocchi and get rid of excess water

Marscapone & Horseradish (garnish)

Combine both marscapone and horseradish. Season to taste

Carrots (just before serving) (garnish)

1. Peel and trim carrots to short length leaving small stem on
2. Cook slowly in simmering water until soft

Serving Method (serves 4)

Serve gnocchi with sauce topped off with a portion of the braised beef, a couple of baby carrots and a dollop (1 tbsp) of the marscapone and horseradish