

# Semolina Gnocchi

*Swick*

Serves 1 | Active Time: 30 minutes | Total Time: 2 hours 30 minutes

## Chef's Notes

Here are a couple more recipe ideas to go with this dish:

Braised Short Rib Ragù

Beef Bourguignon

## Step 1: Cooking the Semolina

- 3 cups whole milk
- 1/2 cup (120 g) unsalted butter
- 2 tsp kosher salt
- 1 cup semolina flour\*
- 1 to 2 tbsp unsalted butter, room temp.

To start, first butter a 13" × 9" × 2" -inch glass casserole dish.

Using a large, heavy pot, bring the milk, butter and salt to a simmer over medium-high heat. Gradually whisk in the semolina in a steady stream. Continue to whisk until it starts to thicken and bubble, about 3 minutes or so (you may need to switch to a wooden spoon).

Note: Semolina, which is sometimes referred to as pasta flour, is available in many supermarkets, specialty stores and Italian markets.

## Step 2: Enriching the Semolina

- 4 large egg yolks
- 1 to 1 1/2 cups Parmigiano-Reggiano

Once the semolina is ready, remove it from the heat and whisk in the egg yolks, one at a time. Fold in about 1/2 of the Parmigiano-Reggiano and then taste for seasoning.

Add a bit more salt and/or cheese, if needed. Note: the gnocchi will be topped with the remaining Parmigiano-Reggiano prior to being baked.

## Step 3: Finishing the Semolina

To finish cooking the semolina, place the pot back onto the stove top and cook over low heat for about 2 minutes. This is to cook the egg yolks and also to warm up the semolina so it's easier to pour.

## Step 4: Setting the Semolina

Pour the semolina into the greased casserole dish and then quickly flatten the surface using a rubber or an off-set spatula.

Gently cover the surface of the semolina with plastic wrap and place it into the refrigerator. Let chill at least 2 hours or until firm. This can be made up to 2 days in advance. If making ahead, it is best to cover the semolina a bit tighter once it has cooled to prevent the surface from drying out.

Note: you can also pour the semolina into individual oven-proof dishes, if you prefer.

## Step 5: Shaping and Baking the Gnocchi

Preheat the oven to 475° (or 250°C).

Using a ring, about 1 3/4" -inches in diameter, cut out as many rounds of gnocchi as possible. Place onto a tray lined with parchment paper.

If you don't have a ring, you can also cut the gnocchi with a knife. Cut into any shape, such as squares or diamonds.

Once done, you can top the gnocchi with a bit of the remaining Parmigiano-Reggiano and bake for about 10 to 15 minutes to heat through. Serve with your favorite sauce.

Alternatively, you can top the gnocchi with the sauce followed by the cheese and then bake until heated through. Just keep an eye on the cheese so it doesn't get too brown.

## Step 6: Serving Ideas for the Gnocchi

This gnocchi can be served with a nice hearty ragu or stew. It also goes particularly well with tomato sauce.