



Sweet Potato Gnocchi Tossed in Crawfish Cream Sauce and White Truffle Oil

Serves 4

For Gnocchi

- 2 sweet potatoes
- 2 Idaho potatoes
- 2 eggs
- 1 1/4 cups all-purpose flour (plus more for rolling out gnocchi)
- Salt and Pepper to taste

Boil the Idaho potatoes until a knife pierces them easily. When all of the potatoes have cooled, peel and grate them. In a bowl, combine all the potatoes, mix in the eggs, flour, salt and pepper. Mix only enough to incorporate all of the ingredients, and do not over mix. Shape the gnocchi into oblong balls, then mark with the back of a fork. Boil shaped Gnocchi until they float, about 2 minutes. Drain.

For Crawfish Cream Sauce

- 1 pound crawfish tails
- 3 tablespoons extra virgin olive oil
- 1 tablespoon minced garlic
- 2 cups heavy cream
- 1 tablespoon hot sauce
- 1 tablespoon Worcestershire sauce
- Salt and pepper
- 8 tablespoons white truffle oil
- Shredded Parmesan cheese

In a saute pan, heat olive oil. Saute garlic for 30 seconds. Add the crawfish and saute for 1 to 2 minutes. Add the cream, hot sauce, and Worcestershire sauce. Bring the liquid to a boil and reduce to a simmer. Simmer the cream until it thickens and reduces by half and thickened, about 4 to 5 minutes. Season to taste with salt and pepper and fold the cooked Gnocchi. Divide the Gnocchi evenly into four bowls and spoon the extra crawfish cream sauce over the Gnocchi. Drizzle 2 tablespoons of white truffle oil over each dish of Gnocchi and garnish with a sprinkle of Parmesan cheese.