

Gnocchi with Corn

Henri's recipe

Prepare time: 5 minutes

Cooking time: 10 minutes

Serves: 3

- 2 fresh corn cobs
- ½ medium size shallot –minced
- ½ teaspoon unsalted butter
- ½ tablespoon olive oil
- ½ to 1 cup heavy cream
- ¼ cup water
- Pinch of granulated chicken bouillon
- Kosher Salt
- Freshly ground black pepper
- 10 thinly sliced Anaheim green pepper –then minced
- 1-2 tablespoon of pine nuts (roasted)
- Grated fresh Parmesan for garnish



Photograph: Henri T. de Hahn

1. Heat dinner plates
2. Bring pot of water to boil for the Gnocchi, season with salt. Cook per manufacturer's instructions. Time the cooking of the gnocchi with the preparation of the sauce (10 minutes max)
3. Cut off corn from corn cobs
4. In a cooking pan, sauté the shallots in butter and oil till slightly done –not fully cooked. High to medium heat.
5. Add the corn and cook and stir often.
6. Add cream and bring quickly to a boil. Reduce heat to medium and add water and chicken bouillon. Season with salt and pepper. (Add water and/or cream as necessary to make a thin but rich sauce).
7. Add green peppers and cook a few minutes longer.
8. Set finished dish into a serving bowl and serve immediately with fresh grated Parmesan.