

## Sweet Potato Gnocchi with Onion-Garlic-Raisin Sauce, Sautéed Wild Mushrooms, and Peas

Wolfgang Puck Makes It Healthy

Pp. 112-113. Serves 8 (4)

I have omitted the making of the Gnocchi. Suggestion is to purchase store gnocchi, which are perfectly fine.

### Onion-Garlic-Raisin Sauce:

- 1-tablespoon extra-virgin olive oil
- 1 large shallot, minced
- 3 garlic cloves, minced
- 1 cup dry white wine
- 2 cups homemade chicken stock or good quality canned low-sodium broth
- ¼ cup packed seedless raisins
- ¼ cup Onion Soubise (p. 283)
- ½ teaspoon minced fresh rosemary leaves
- Kosher salt
- Freshly ground white pepper



1. In a medium saucepan, heat the olive oil over medium heat. Add the shallot and garlic and sauté until translucent, 3 to 5 minutes. Add the wine and stir and scrape with a wooden spoon to deglaze the pan. Boil the wine until it has reduced to about ¼ cup. 7 to 10 minutes. Pour in the stock, bring to a boil, and continue boiling until the liquid has reduced by half, about 15 minutes.
2. While the sauce is reducing, bring a pot of salted water to a boil.
3. When the sauce is almost done reducing, stir the raisins, Onion Soubise, and rosemary into the sauce, season to taste with salt and pepper, cover, and keep warm.
4. Prepare the Sautéed Wild Mushrooms and Peas: Heat a large nonstick sauté pan over high heat. Add the olive oil and, when it is hot, add the mushrooms and sauté, stirring continuously, until tender. Add the peas, shallot, and garlic and sauté 2 to 3 minutes more. Season to taste with salt and pepper. Stir the sautéed mushrooms into the sauce.
5. Assemble the dish: Place the gnocchi in the boiling water and cook until they rise to the surface, 1 to 2 minutes. Drain well, then add the gnocchi to the pan of sauce. Stir gently to coat and combine. Serve immediately, spooning the gnocchi sauce, and mushrooms onto heated plates or serving bowls. Garnish with parsley and chives and pass Parmesan at the table.

### Onion Soubise:

- ½ tablespoon extra-virgin olive oil
- 1 medium yellow onion, thinly sliced
- 2 garlic cloves, finely chopped
- 1-tablespoon dark brown sugar
- Freshly ground black pepper
- 2-tablespoons homemade chicken stock or good-canned low-sodium broth

1. In a medium nonstick skillet or saucepan, heat the olive oil over medium heat. Add the onion and the garlic. Sprinkle the sugar and add salt and pepper to taste. Cook, stirring frequently, until the onions have softened and turned a deep caramel brown, 10 -15 minutes.
2. Transfer the onions to a blender or food processor and add the broth. Pulse until pureed. Transfer to a non-reactive container and refrigerated until ready to use.