



Gnocchi with Scampi and Garlic Flower

by Alfred Keller's Chef Thomas Brasleret

Ingredients (for 4 people):

- 1 kg Scampi
- Onion
- Carrot
- 1 pc Leek
- Tomato (diced)
- 1 Tbsp Tomato paste
- 250 ml White wine
- 1 L Cold water
- Red onion (cut into rings for garnishing)
- 1 Tbsp Olive Oil
- 50g Butter (for cooking)
- 400g Gnocchi
- Garlic flower

Preparation:

- 1 To clean the scampi, separate the head from the tail of each scampi and set aside. Save the inside part of the head for the sauce and discard the outside part which is bitter.
- 2 Give the scampi tail a squeeze to crack it, then take off the shell. Keep the shells for the sauce (don't throw that away!)

To make the sauce:

1. Put a bit of olive oil in a large pan, turn the heat up to let the oil caramelize the pot. When it starts to burn (that's what you want), put the scampi shells and the heads in.
2. Don't keep stirring and turning that too much. You want to let that cook to get the color, so take your time.
3. Add vegetables, then a tablespoon of tomato paste and quickly stir to mix it well, you want to let that cook to get a nice, light brown color but you don't want to burn it.
4. Now add the white wine in. If you don't like white wine, you can put any citrus juice like lemon or orange. (Tip: The caramelized shells and vegetables are going to give you the amazing flavor for your sauce)



5. Once the wine has evaporated, turn the heat up to high to take out the acidity. Then add the diced tomatoes.
6. Now pour about 1L of water into the pot – make sure you use cold water which will make a better sauce than hot water.
7. Turn the heat down to low and let the sauce simmer for 30-40 minutes.

To make the gnocchi:

1. Drop the gnocchi into a pot of boiling water, stir to keep them from sticking together and let them cook for a few minutes. When they float, they are cooked.
2. In a separate pan, put a little bit of butter in and sear 2 pcs of the scampi, then set aside.
3. To cook the gnocchi, put some butter into the pan, drain and add the gnocchi in and let that cook until they get nice and a little brown, then add the scampi, the sauce and let that reduce to moist but not dry when done.

To serve:

- Put the gnocchi and scampi in a pasta bowl or deep plate. It doesn't have to be anything fancy if you are making and serving this at home to your family. It's more the taste you are looking for.
- Put some sliced red onion, then the 2 seared scampi you set aside.
- Garnish with some wild garlic flower, or fried onion, parsley or any herbs that you have at home.

Bon Apetit!

See the video and cook with Thomas:

<https://youtu.be/v8PSYnE1ikI>