



## INGREDIENTS

### GNOCCHI

2 russet potatoes

1 egg

1 TSP of Kosher salt

1 cup of AP flour

### FISH STOCK

3 lobster tails 10 OZ each

2 ¼ cup of white wine

Pinch of saffron

3 TBSP of olive oil

1 large diced carrot

1 diced celery stalk

1 diced red onion

1 diced fennel bulb

1 diced leek

2 chopped garlic cloves

2 bay leaves

1 cup of fish stock

### LOBSTER SAUCE

2 TBSP of olive oil

2 chopped garlic cloves

1 cup of chopped tomatoes



## FRESH GNOCCHI WITH LOBSTER SAUCE

By Caterina Romano's kitchen

## DIRECTIONS

1. In a pot with boiling salted water, cook the potatoes until tender. Allow them to cool. Peel and cut the potatoes into slices. Pass them through a ricer.
2. Add the egg, salt and flour and mix well to combine all ingredients. Place bench flour on your working surface. Roll the dough into a ball. Divide the dough into 3 portions.
3. Rollout each portion into a long rope the size of a walnut. Cut the rope into small 1" pieces.
4. Using a gnocchi paddle, pinch down the dough and turn forming your gnocchi. If you do not have a gnocchi paddle you can do the same with a fork.
5. Place the gnocchi on a tray lined with parchment paper. Cover with plastic wrap and refrigerate.
6. Cut the bottom side of the lobster tails and carefully remove the tail meat in one piece. Cut the lobster into small bite size. Keep the shells.
7. Slightly heat the wine and add a pinch of saffron.
8. Heat the oil in a large sauce pan over medium heat. Add the carrots, celery, onion, fennel and leek and sauté until they soften up.
9. Add the garlic and lobster shells and cover with the saffron infused wine. Add the bay leaves and fish stock and bring everything to a boil. Simmer for 20 minutes.
10. Drain the liquid from the sauce into a glass bowl.
11. Heat the oil in a frying pan over medium heat. Add the garlic and lobster pieces and sauté them lightly.
12. Add the tomatoes, season with salt & pepper and top with two ladels of the fish stock. Cook for 10 minutes.
13. In a pot with boiling salted water cook the gnocchi. Since they are fresh gnocchi, they will cook in a few minutes.
14. Add the cooked gnocchi to the sauce and cook for a few minutes. Serve and enjoy.

**ENJOY THE GNOCCHI WITH LOBSTER**