

Gnocchi Fritte with Mozzarella and Anchovies

Makes 20 canapés

700 g of waxy potato's (Royal Blue)
1 egg yolk
100 gm plain flour
5 g salt
4 bocconcini mozzarella balls cut into 5 pieces
20 anchovy fillets cut in half
extra flour to roll gnocchi
Vegetable oil for deep frying

Method

Pre heat oven to 180°C and bake potatoes until they are cooked right through; test with a skewer. Allow potatoes to cool. Once they are cool enough to handle, you have two options, either peel them with a pairing knife and mash through a moulis or alternately leave them with their skin on and mash them through the potato masher, continually discarding the skin as it builds up in the masher.

Once you have mashed all the potato you need to weigh it to establish your finished weight. Approximately you will have 500 g of mashed potato. Add your egg yolk, flour and salt and combine to make a big ball. Transfer from the bowl to a floured bench and knead lightly, you do not want to over work the dough or it will become heavy, and stodgy. Cover dough with a damp tea towel. Lightly flour your bench, take a handful of dough and roll into a sausage shape about 4 cm in diameter and cut into 1½ cm rounds. Place a piece of mozzarella and half a ½ piece of anchovy into the middle of the gnocchi disc and close and roll into a ball, making sure that the join is closed.

Heat oil in deep fryer or in a heavy based fry pan to a high heat of 180°C and fry the gnocchi balls until they are golden brown. Drain on absorbent paper. Serve immediately.

