



Seared Gnocchi with English Peas, Pancetta, and Parmigiano-Reggiano and Amici Cellars Pinot Noir Mendocino

The flavors of plum and black cherry with a hint of cedar in the Amici Cellars Pinot Noir make a perfect pairing with the gnocchi's earthy notes of browned butter and caramelized pancetta in this recipe.

For a quick and easy preparation, use a highly quality pre-made gnocchi available in gourmet food markets. Or for Chef Adamson's delicious homemade potato gnocchi recipe, go to www.amicicellars.com/recipes.

Serves 4

12 oz package prepared gnocchi
1 cup English peas, shucked
8 oz pancetta, diced
2 garlic cloves, chopped
¼ cup fresh grated parmigiano-reggiano
2 Tbsp unsalted butter
salt and pepper to taste
extra virgin olive oil

Method:

In boiling salted water, add the shucked peas and cook them until they are tender and sweet. Remove from the water and set aside in the refrigerator; do not shock in cold water. In the same water, add a handful of gnocchi and cook until they float. Immediately remove the gnocchi and allow to cool on a plate or sheet pan; drizzle with olive oil. Repeat until all gnocchi are poached. Set aside.

Place the pancetta in a large non-stick sauté pan and cook until tender and caramelized. Remove the pancetta and set aside, keeping as much of the rendered fat as possible.

Place half a tablespoon of the butter into the hot sauté pan. Add about half of the gnocchi and cook until well browned; turn and brown on the other side, then remove and set aside. Repeat until all gnocchi are seared. Add the garlic to the sauté pan and cook until fragrant. Add the gnocchi back to the pan, then add the blanched peas and pancetta and toss with parmigiano-reggiano cheese. Serve with *Amici Cellars Pinot Noir Mendocino*.