

Miso Mushroom Gnocchi

Ingredients

3 dried shiitake mushrooms	$\frac{1}{2}$ tsp sherry vinegar
100g gnocchi	1 spring onions (scallions), thinly sliced
10g butter	A pinch ground black pepper, to taste
100g fresh mushrooms, sliced	Finely grated parmesan cheese, to serve
2 garlic cloves, finely chopped	
1 tbsp. shiro miso	
100ml thickened cream	

Method

1. Cut off and discard the stems. Soak the shiitake mushrooms in hot water for 10 minutes to soften.
2. Slice the mushrooms and set aside for later.
3. Boil the gnocchi and cook, stirring occasionally, until they rise to the surface. Cook for another 5 minutes.
4. Heat the butter in a frying pan until foamy. Add the softened shiitake and the fresh mushrooms. Cook, stirring occasionally, until the mushrooms start to take on some colour.
5. Add the garlic.
6. Combine the miso with 2 tablespoons of warm water and stir until everything has softened up. Add to the frying pan.
7. Pour in the cream. Simmer until thickened. Stir and remove from heat.
8. Drain the gnocchi and add to the mushroom mixture.
9. Add the vinegar and spring onion and gently mix through so you don't break up the gnocchi.
10. Season with pepper to taste.
11. Serve sprinkled with as much cheese as you desire!