



Miso gnocchi with spinach and spring onion hollandaise



Recipe by Tanja Grandits



Preparation
Cooking
time
Portions 4

Gnocchi

300 g mealy potatoes, unpeeled
150 g white flour
150 g potato starch
50 g crème fraîche
40 g miso paste
2 egg yolks
1 tbsp olive oil
1 tbsp butter
Some salt

Spinach

2 tbsp olive oil
2 spring onions, in rings
500 g leaf spinach
4 sprigs of tarragon, leaves plucked and coarsely chopped
Some salt
Some pepper





Spring onion hollandaise

- 1 tbsp olive oil
- 2 spring onions, white part cut into rings, green part into strips
- 1 handful of leaf spinach
- Salted water, for blanching
- 125 g butter, melted, slightly cooled
- 3 tbsp crème fraîche
- 20 g miso paste
- 1 lime, grated zest and 1 tbsp juice
- 1 egg
- 2 egg yolks
- 1 pinch of salt
- 1 pinch of coriander seeds, finely ground

For serving

- 2 sprigs of tarragon, leaves plucked
- 1 handful of small spinach leaves
- 1 tbsp sesame seeds, roasted
- 1 tbsp herb oil (e.g. tarragon oil)

