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)

Additional information

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