

Roasted Potato Gnocchi with Pork Ragu, Buratta

By Chef Mike Isabella of www.GraffiatoDC.com

Serves 4-6

Ingredients

4 large Idaho potatoes, washed
1 ½ cups all-purpose flour
2 large egg yolks, beaten
¼ cup zested parmesan cheese
1 teaspoon salt
4 quarts water (for cooking)
3 tablespoons salt (for cooking water)
pork ragu (see recipe below)
buratta (see recipe below)
¼ cup zested parmesan cheese
1 cup baby arugula leaves, loosely packed



Directions

1. Preheat the oven 425°.
2. Prick each potato several times with a fork and place on baking sheet. Bake for 1 hour.
3. Remove the potatoes from the oven and let cool for 10-12 minutes just until you can handle them.
4. Cut each potato open length wise and scoop out the flesh. Pass the flesh through a potato ricer into a mixing bowl.
5. Stir in 1 cup of the all-purpose flour, egg yolks, parmesan cheese and salt. Using your hands, mix until all ingredients are just combine but make sure not to over work the dough or the gnocchi will become tough.
6. Roll the mixture out into 12 inch by ¼ inch ropes. Sprinkling with the remaining flour so it does not stick.
7. Cut into ¾ inch sized pieces.
8. Bring water to a boil in a large pot then add the salt to season the water.
9. In 3-4 batches, drop the gnocchi in the water and cook until they all float, approximately 1-2 minutes.
10. Remove from the water and serve over the pork ragu. Top with dollops of the buratta, parmesan cheese and arugula leaves.

Pork Ragu

yields 3 cups

¾ ounce dried porcini mushrooms
1 ½ cups warm water
2 pork shanks, 2 ½-3 pounds bone in (pork shoulder can be substituted)
1 ½ tablespoons kosher salt
2 teaspoon fresh ground black pepper
3 tablespoons flour

3 tablespoons olive oil
½ cup chopped yellow onion
½ cup chopped celery
½ cup chopped carrot
1 garlic clove, minced
½ cup dry white wine
1 ½ cup chicken broth
1 ½ cup canned crushed tomatoes
1 sprig rosemary
Salt and pepper to taste (optional)

Directions

1. Preheat the oven to 350°.
2. Soak dried porcini mushrooms in warm water for 30 minutes.
3. Meanwhile, season the pork shanks with kosher salt and black pepper. Then dust the pork shanks with flour.
4. Heat the olive oil in large heavy bottom pot over medium-high heat. Once oil is hot, sear the pork shanks on all sides until golden brown; approximately 2 minutes on all sides. Remove from the pot and let rest.
5. Drain the mushrooms, reserving the soaking liquid for later use. Coarsely chop the mushrooms.
6. In the same pot add the onion, celery, carrot, garlic and mushrooms. Cook for 3-5 minutes until the garlic is golden.
7. Add the white wine scraping the bottom of the pot to remove all the brown bits. Cook until the wine evaporates.
8. Add the chicken broth, crushed tomatoes, rosemary and reserved mushroom liquid. Bring mixture to a boil and add the seared pork shanks. Cover with a lid and bake in the oven for 3 hours. Check after 1 ½ hours and turn the shanks over once.
9. Bake the remaining 1 ½ hours and then remove the pork shank from the liquid and let both cool for 15 minutes. The meat should be falling off the bone.
10. Pass the liquid and vegetables through a food mill on the smallest disk (or pulse in a food processor until pureed; be sure to remove the rosemary sprig). Return the liquid to the pot.
11. Shred the pork shank making sure to get rid of all the fatty parts. Return the shredded pork in the liquid and continue to cook for 15 minutes until it becomes a rich stew.

Buratta

8 ounces buratta
1 teaspoon kosher salt
½ teaspoon cracked black pepper
1 tablespoon extra virgin olive oil

Directions

1. Coarsely chop the buratta then add the salt, pepper and olive oil. Mix to evenly combine.