

# Butter-seared Avenel Mushrooms on Semolina Gnocchi with Gorgonzola & Rocket Pesto

Serves 4

## INGREDIENTS

- 12 large open swiss brown (Portobello) mushrooms
- 120g butter
- 60ml olive oil
- 6 sprigs thyme
- Salt & Pepper
- Gorgonzola

## *Semolina gnocchi*

- 500 ml milk
- 100g semolina
- 2 egg yolks, lightly beaten
- finely chopped flat-leaf parsley
- freshly grated parmesan
- Salt & Pepper

## *Pesto*

- 2 large bunches rocket
- 750ml extra virgin olive oil
- 200g parmesan cheese
- 150g almond meal
- 30g fresh parsley



## METHOD

**Rocket Pesto:** Place dry ingredients in a blender or food processor. Gently blend ingredients at medium speed whilst pouring in olive oil in a steady stream until smooth & slightly runny. Place in a clean jar, store in a refrigerator for up to 2 weeks.

**Semolina Gnocchi:** Bring the milk to a boil in a medium saucepan, then whisk in the semolina. Remove the pan from the heat and stir in the egg and parsley, then add parmesan, salt and pepper to taste. Pour into the prepared pan and refrigerate until set.

Preheat oven to low. When ready to serve, cut the semolina into generous portions. Warm in the oven.

**Mushrooms:** Preheat oven to 180°C. Place mushrooms on tray, add a knob of butter on each and drizzle with olive oil. Finely cut thyme and sprinkle over the mushrooms. Season with salt and pepper. Cook for 12-15mins.

**To Serve:** Top the gnocchi with the mushrooms, then add a slice of Gorgonzola, which will start to melt with the heat of the mushrooms, drizzle with pesto and serve immediately, with a glass of *Ladies who Shoot their Lunch* Chardonnay.