



Crispy Rockfish Picatta with Potato Gnocchi and

Tomato Fondue

SERVES 4

PREP TIME 20 Min

COOK TIME 15 Min

Ingredients

4 (6-ounce) fillets rockfish, such as tilapia, pike, or sole
2 cups all-purpose flour
1 tablespoon extra-virgin olive oil
3 tablespoons unsalted butter
1 tablespoon freshly squeezed lemon juice
1/4 cup white wine
1 tablespoon capers
Chopped fresh parsley, as needed for garnish
Kosher salt, as needed to taste
Freshly ground black pepper, as needed, to taste
Potato Gnocchi, recipe below
Tomato Fondue, recipe below

Directions

Sprinkle fish with salt and pepper to taste. Coat in flour, shaking to remove excess; set aside. Heat olive oil and 2 tablespoons butter in a large skillet over medium-high heat. Add fish fillets, turn heat to high, and cook until browned, about 2 minutes per side. Remove fillets and set aside to keep warm. Add wine to the pan and using a wooden spoon scrape any brown bits from the bottom. Add capers and lemon juice. Reduce wine for 30 seconds and stir in remaining 1 tablespoon butter. Add salt and pepper to taste. Remove from heat. Place fillets back into remaining sauce to warm.

Bring a large pot of salted water to a boil. Drop in Potato Gnocchi (recipe below), in batches if necessary, and cook until they rise to the surface, about 90 seconds. Using a slotted spoon remove gnocchi and place into a large bowl. Add half of the Tomato Fondue (recipe below); toss to coat.

Divide fillets and gnocchi among 4 plates and serve with remaining Tomato Fondue.

Potato Gnocchi

Makes 4 servings

1 cup kosher salt

1 pound russet potatoes

3 to 4 large egg yolks

1/2 cup freshly grated parmesan

1/2 teaspoon gray salt

1/4 teaspoon freshly grated nutmeg

1/4 teaspoon freshly ground black pepper

1 cup all-purpose flour, plus more as needed for dusting

Preheat oven to 425°F. Spread kosher salt evenly into a baking sheet with sides. Place potatoes on top of salt and bake 45 minutes or until slightly overcooked. Set aside until cool enough to handle. Cut in half, scoop out flesh, and if desired, reserve skins for another use.

Pass potato flesh through a potato ricer or the large holes of a box grater; this should yield about 2 cups potatoes. Place potatoes on a clean surface and form a well in the center. Add 3 eggs yolks, cheese, salt, nutmeg, and pepper.

Using your hands, gradually mix together. Sprinkle 1/2 cup flour over the potato mixture and using your knuckles, press into potatoes.

Fold potatoes over itself and press down again. Repeat procedure twice with 1/4 cup flour each time. Keep folding and pressing until mixture holds together (do not knead). If the mixture is too dry add another egg yolk.

On a lightly floured surface roll a small amount of dough into a 1/2-inch thick rope. If the mixture holds together then it is ready. If it falls apart, add more flour and repeat folding procedure.

Cut dough into 4 pieces. On a lightly floured surface, roll each piece into a rope about 1/2-inch in diameter. Cut rope into 1/2-inch long pieces*. Dust gnocchi with flour and spread evenly onto baking sheets lined with parchment paper**.

*To obtain the classic ridged gnocchi dumpling, use a gnocchi board, ridged butter paddle, or tines of a large fork. Rest the bottom edge of the gnocchi board on the surface then tilt it to a 45° angle. Take each dumpling and squish it between the board and your thumb. Roll the gnocchi forward to create a cup where your thumb once was and a ridge on the other side. Repeat with remaining dumplings.

**At this point gnocchi can be tightly wrapped and refrigerated for up to 24 hours or frozen for up to 6 months.

Tomato Fondue

Makes 4 servings

2 tablespoons unsalted butter

2 tablespoons minced shallots or green onions

2 1/2 cups fresh tomato pulp, chopped

Kosher salt, as needed to taste

Freshly ground black pepper, as needed, to taste

1/4 cup chopped fresh herbs such as basil or parsley

Melt butter in a small skillet over medium heat. Add shallots or green onion and cook for 2 minutes or until softened. Add tomato and simmer until thick enough to just hold its shape, about 6 minutes. Stir in salt and pepper to taste.

Stir in herbs just before serving.