



The adverse effects of a pandemic are like something of a Hollywood movie, but out of it has come resilience, creativity and a greater sense of ourselves. One story which I particularly love, is that of a large USA artisan bakery who overnight remodeled their business to sell bread kits by post. The business is already trading at the same capacity, and their staff kept their jobs. Brilliant!

WhitePepper, my chef academy and cookery school founded in 2010, is currently in hibernation due to Covid-19 but we look forward to reopening come the Autumn. Over the years we've welcomed nearly 20,000 students of all levels and from every corner of the globe.

We are fully aware of the burgeoning interest in food, not even a pandemic can stop people's enduring love for it. It's my belief that such a crisis will improve our relationship with food. If you want to broaden your cookery skills, I have created a free six part video recipe series filmed (beautiful camera work from Crispin Hutton from Thin Reel) at the WhitePepper kitchen to inspire all of you who are tasked with cooking at home whilst in isolation.

Our academy kitchen will also be sharing other video recipes exclusive to *Dorset Magazine* readers. The first of these offers you a quick and easy alternative to pasta. If you don't feel ready to make your own pasta, then try making gnocchi. It doesn't require any hard to get ingredients, cooks in minutes and you can use the same sauces with gnocchi that you use for pasta. ♦

### Potato gnocchi with chorizo

Find the video for this recipe at [white-pepper.co.uk](http://white-pepper.co.uk) (click on Dorset Magazine tab) where I also show you some sauces to go with this dish, including a great tomato sauce. An alternative sauce for this dish would be roasting a diced squash with fresh sage, olive oil, whole garlic cloves and sea salt before blending into a sauce with chicken stock or cream, or both!



'You can use the same sauces with gnocchi that you use for pasta'

Homemade gnocchi with chorizo

## Knock up some gnocchi

Can't find any pasta in the shops? Try these easy to make little potato dumplings instead

### SERVES 2-4

250g flourey potatoes, skins on  
100g strong flour  
1 egg yolk  
25g Parmesan, grated  
75g chorizo sausage, skinned and sliced  
salt and pepper  
semolina for dusting

**To serve:**  
homemade tomato sauce and fresh basil leaves

### METHOD

1. Quarter the potatoes and place in a pan of cold salted water. Bring to the boil, cook until soft, drain and cool.  
2. Remove skin from the

potato then mash the cooked potatoes coarsely with a fork. Sift the flour onto a clean work surface, make a well in the centre add the egg yolk into this and top with the mashed potato, parmesan and seasoning.

3. Taking care not to over work the mixture, bring the ingredients together, lightly kneading.

4. Once a dough is formed, divide into four and roll each piece to a sausage (chipolata size).

5. Cut each roll into sugar lump sized pieces. Dust with semolina and leave on a tray to rest.

6. Fry the chorizo over a medium heat until lightly crispy. When cooked remove and set aside, keep the oil in the pan.

7. Bring a pan of salted water to the boil. Add the gnocchi, they are cooked when they rise to the surface (about 2 minutes).  
8. Remove with a slotted spoon and put the gnocchi into the hot pan of chorizo oil, add the chorizo pieces.

9. To serve: Assemble on a large sharing plate, add the tomato sauce, and top with fresh basil leaves and some slivers of Parmesan.