

## Portabella and Asiago Gnocchi

Prep time: 18 mins    Total time: 18 mins  
Serves: 98

### Ingredients

- 1 bag (26 ounces) Idahoan® CREAMY Classic Mashed Potatoes (cold water preparation as detailed below)
- 1 gallon cold water
- 20 each whole eggs (cracked and whisked to combine, held for assembly)
- 3 pounds grilled Portabella mushrooms (grilled, minced, and pressed to remove excess liquid)
- 20 pounds all-purpose flour (semolina can be used, if preferred)
- 2 pounds asiago cheese (grated)
- 6 ounces Italian flat leaf parsley (chopped, washed, and dried)

### Instructions

1. Measure 1 gallon cold water.
2. Add entire pouch of potatoes all at once, using a wire whip to distribute evenly and wet all potatoes. Let stand 1 minute until the potatoes are fully hydrated.
3. Place the whisked eggs and mushrooms in a stand mixer, add the hydrated potatoes (if prepared hot the potatoes must be cooled completely), and mix on low until combined.
4. Once the potato and egg mixture is combined, slowly add the flour until all of the flour is fully hydrated, and then add the Asiago cheese and chopped parsley and mix completely. Remove from mixer and allow to rest five minutes.
5. After the dough has rested, form the gnocchi pieces by rolling dough into a cylinder shape (approximately  $\frac{3}{4}$  in diameter), and then cutting into  $\frac{3}{4}$  pieces. For authentic-looking gnocchi, you can create ridges by using the back of a fork or a gnocchi paddle.
6. Bring a pot of water to a rolling boil and add the prepared gnocchi (salted water can be used, depending on the desired finished dish). Boil the gnocchi until it floats.
7. Remove and shock in an ice bath for approximately 3 minutes, or add to a prepared sauce. If holding for service cold, lightly coat with oil.

### Nutrition Information

Calories: 394 Fat: 5g Carbohydrates: 72g Sodium: 81mg Fiber: 3g Protein: 13g Cholesterol: 47mg

Recipe by Idahoan® Foods - Foodservice at <https://idahoanfoodservice.com/?p=10029>