

# *mediterranean* CLASSIC

September promises the last of the long summer evenings while we're still enjoying fresh garden herbs and this gnocchi recipe from **Louise Mckenzie** is a great light supper dish to have up your sleeve for such an occasion



When **Stewart & Louise Mckenzie** took over the 14th Century Greyhound Inn in Pettistree in December 2012, Chef Louise's intentions were always to create a varied seasonal menu using the best of Suffolk produce, complemented by a nod to the couple's Scottish roots. On the menu you may find Blythburgh Pork Belly slowly roasted in Aspoll Cyder, Confit Leg of Gressingham Duck, or Wild Scottish Venison, which is from Really Wild Venison, owned by Louise's parents, based on Kingairloch Estate.

The summer and early autumn in Suffolk allow Louise the chance to take advantage of the perfect growing conditions for fruits, vegetables and herbs in the pub garden and surrounding area. Apple sauce and apple crumble are made from apples from the old tree which stands proudly in the beer garden, salads are beautifully garnished with borage or nasturtium flowers, and dishes are flavoured with herbs from the garden too. Dishes are also complimented by salad leaves from Thorpness, fruit and vegetables from

their neighbour Lin's garden, and various bartered vegetables from other neighbours and locals with a surplus!

One of Louise's favourite summer dishes using herbs from the garden is her handmade Basil Gnocchi. This dish is perfect on a summers evening with a chilled glass of Chardonnay, or a pint of Earl Soham Brandeston Gold, and the Gnocchi can be made in advance and frozen to make a quick supper to allow you catch the last of the evening sunshine!

## Louise's Basil Gnocchi with Sundried Tomato Pesto & Roasted Red Peppers

### INGREDIENTS

Serves 4

#### For the Basil Gnocchi

Small bunch of finely chopped basil  
500g cold mashed potato  
Pinch of salt & pepper  
170g '00' grade flour  
3 egg yolks

#### For the Sundried Tomato Pesto

250g jar of sundried tomatoes in oil  
3 garlic cloves chopped  
Handful of parmesan (grated)  
100g toasted pine nuts  
Rapeseed or olive oil

#### For the Roasted Red Peppers

4 red peppers deseeded and sliced  
Seasoning  
Rapeseed or olive oil

### METHOD

#### For the Gnocchi

1. Place a large pan of water on the stove and bring it to the boil.
2. Gently mix all of the ingredients together in a bowl with a wooden spoon.
3. Turn out on to a floured surface and gently hand roll into a long sausage 2cm in diameter.
4. Using a sharp knife cut the Gnocchi into 3cm pieces.
5. Place the Gnocchi once cut onto a tray and then cook in boiling water for approximately two minutes until risen to the top.
6. Remove the Gnocchi from the pan using a slotted spoon and serve immediately with sundried tomato pesto and roasted peppers.

#### For the Basil Pesto

1. Place all ingredients including the oil from the sundried tomatoes into a food processor or bowl for a hand blender.
2. Whizz together until a coarse paste, adding more rapeseed or olive oil if necessary, and season.

#### For the Roasted Red Peppers

1. Place peppers on a baking tray, season and drizzle with oil.
2. Place in a preheated oven 200°C for approximately 30 minutes until soft.

#### To serve

Gently mix the gnocchi with the pesto and red peppers, serve in a bowl and dress with rocket leaves and a shaving of parmesan.



Stewart and Louise McKenzie welcome you to the Greyhound Inn Pettistree.

One of the oldest pubs in Suffolk in a beautiful village setting. Chef Louise handcrafts the seasonal menu using locally sourced ingredients. Stewart serves a selection of local ales and an expanding array of single malt whiskys.

The Street, Pettistree, Nr Wickham Market, Suffolk, IP13 OHP

01728 746451

[www.greyhoundinnpettistree.co.uk](http://www.greyhoundinnpettistree.co.uk)

