

# CORN GNOCCHI WITH TOMATO-CORN CHILI CRISP

BY NYESHA ARRINGTON

SERVES: 4

ACTIVE TIME: 1 HR 20 MIN | TOTAL TIME: 3 HR

## GNOCCHI

- 1 large (9-ounce) Yukon Gold potato
- ½ cup all-purpose flour, plus more for dusting and kneading
- ½ cup finely grated Parmigiano-Reggiano, plus more for garnish
- Kosher salt and freshly ground black pepper
- Pinch of nutmeg
- ¼ cup strained corn puree, plus more if needed (see Note)
- 1 large egg yolk
- 2 teaspoons extra-virgin olive oil, plus more for drizzling

## TOMATO-CORN CHILI CRISP

- 1 pint cherry tomatoes, peeled (optional)
- 1 teaspoon extra-virgin olive oil
- ½ cup charred corn kernels (from 1 large ear) (see Note)
- 1 small shallot, minced
- 1 to 2 tablespoons chili crisp
- ¼ cup torn basil leaves, plus more for garnish

## SAUCE

- 2 cups strained corn puree (see Note)
- 3 tablespoons unsalted butter

1. Make the gnocchi: Preheat oven to 400°F. Prick the potato all over using a fork. Place potato directly on the oven rack, and place a sheet of aluminum foil on the lower rack to catch any drips. Roast until a paring knife inserted into the potato meets no resistance, 45 minutes to 1 hour. Remove from the oven and let cool until it's warm enough to handle.
2. Cut the potato in half and scoop the potato flesh into a ricer (you should have about ½ cup); discard the skin. Process potatoes through the ricer onto a lightly floured work surface. Add the flour, Parmigiano-Reggiano, nutmeg, 1 teaspoon salt, and ½ teaspoon pepper. Gently mix until evenly incorporated. Using your hands, make a well in the center. Add the corn puree, egg yolk, and olive oil to the well and, using your hands, gently fold the wet ingredients into the potato mixture until a soft dough forms; add more flour if the dough is too sticky or corn puree if too dry.
3. On a lightly floured work surface, cut the dough into 4 pieces. Using your hands, gently roll the pieces into 12-inch-long ropes (½-inch thick). Cut the ropes into 1-inch gnocchi and dust very lightly with flour. You should have approximately 4 dozen gnocchi.
4. Bring a large saucepan of water to a boil and add a small handful of salt. Fill a large bowl with ice water. Add gnocchi to boiling water; cook, stirring gently, until they begin to float, about 2 minutes. Using a slotted spoon, transfer to ice water; let cool 3 minutes. Drain well. Transfer gnocchi to a large rimmed baking sheet and gently toss with a drizzle of oil to prevent sticking. At this point, you can cover them with plastic and refrigerate up to 3 hours.
5. Make the tomato-corn chili crisp: Preheat the oven to 250°F. In a small baking dish, toss the tomatoes with the olive oil and season with salt. Bake for 40 to 50 minutes, until the tomatoes burst and the mixture is jammy. Transfer the tomatoes to a bowl and let cool, then fold in the charred corn kernels, the shallot, chili crisp, and basil. Season with salt and pepper.
6. Make the sauce: In a medium saucepan, simmer the 2 cups of strained corn puree over medium-low, stirring occasionally, until slightly thickened, 3 to 5 minutes. Add 1 tablespoon of the butter and swirl the pan until emulsified. Season the sauce with salt; keep warm.
7. In a large skillet or nonstick skillet, melt the remaining 2 tablespoons of butter over medium-high. Add the gnocchi and cook, tossing gently, until lightly browned, 3 to 5 minutes. Add the warm sauce and cook, tossing, until coated and hot, 1 to 2 minutes. Spoon the gnocchi into shallow pasta bowls. Generously spoon the tomato-corn chili crisp on top. Garnish with basil leaves and freshly grated Parmigiano-Reggiano.

## NOTE

To make approximately 4½ cups of corn puree, remove the kernels from 9 large ears of corn and add to a food processor. Puree until nearly smooth, then strain the mixture through a fine sieve into a bowl, pressing the solids with a rubber spatula to extract as much liquid as possible; discard the pulp.

To make ½ cup of charred corn kernels, cook 1 large husked ear of corn over an open flame or in a cast-iron skillet, turning, until light charred all over, 3 to 5 minutes. Let cool, then cut the kernels off the cob. Serve right away.