



## The Swan at Southrop's

Gnudi, fresh peas, runner beans, Palla Rossa,  
Swiss chard, basil, mascarpone, lemon

Ingredients: Serves 4

For the Gnudi

500g ricotta cheese  
½ a fresh nutmeg, finely grated  
100g reggiano parmesan, finely grated  
sea salt  
ground white pepper  
500g semolina flour  
extra virgin olive oil

3 banana shallots, peeled & diced  
120g fresh peas, podded  
200g runner beans ('St George' if possible), stringed, sliced thinly and blanched.  
1 Raddiccio, leaves roughly torn, washed and spun in salad spinner.  
1 large head of Swiss chard, roughly chopped, washed and spun in salad spinner  
100g basil, leaves roughly torn  
250g mascarpone  
juice of 1 large lemon

### Method

1. Strain the ricotta in sieve until no more liquid comes out. Place in a large mixing bowl and beat with a fork until light and fluffy. Add the nutmeg, parmesan, season with salt and pepper generously and mix until all ingredients are incorporated. Cover bowl with cling film and refrigerate for 30 minutes.
2. Place the semolina onto a flat tray, divide the Gnudi mixture into 40g balls and roll each one in the semolina until fully coated. Once all the Gnudi is divided up and coated in semolina place them carefully onto another flat tray, generously submerge them in the remaining semolina, cling film the tray and leave in the fridge to rest for 24 hours.
3. Bring a large saucepan of salted water to boil, carefully place the Gnudi into the water, cook for approximately 3 minutes or until they rise to the surface like gnocchi. Remove from the water carefully with a slotted spoon, place on a large plate and drizzle with extra virgin olive oil.
4. While the Gnudis are cooking, heat approximately 100ml of the olive oil in a large saucepan over a medium heat for a couple of minutes until hot but not too hot to burn the olives (approx. 70°C). Then add the shallots and cook until soft and translucent. Then add the fresh peas, runner beans, basil, mascarpone and lemon juice, a little boiling water to help emulsify the sauce and bring to the boil quickly. Once boiling add the raddiccio and the chard, turn the mixture in the pan a few times with a wooden spoon wilting the leaves gently. Taste the mix and correct the seasoning if necessary, then divide between 4 plates. Arrange the gnudis neatly on top of the vegetable mixture. Finish with some crispy sage leaves ...