



Gnocchi with Candied Turnip, Young Buck Blue and Watercress.

This is my idea of modern Irish food – wonderful humble Irish ingredients paired to great effect with something delicious from another country. In this case Irish/Italian. An Autumn/Winter vegetarian dish using ready-made gnocchi paired with sticky candied turnip. If you can't find Young Buck, substitute with another Irish blue cheese.

INGREDIENTS

FOR THE CANDIED TURNIP

1 large turnip, peeled and cut into 1cm dice
½ tbs (20g) Knorr Professional Vegetable Paste Bouillon mixed with 350ml boiling water
350ml apple juice
2 tbsp (80g) Demerara sugar
150g butter, diced
5 cloves
Salt and lots of black pepper
A few sprigs of thyme
100g soaked blonde raisins

OTHER INGREDIENTS

2 x 500g pkts of gnocchi
500g Young Buck Blue cheese
Watercress or other available greens
Rapeseed oil

METHOD

FOR THE CANDIED TURNIP:

- Preheat the oven to 185°C.
- Put all the ingredients except for the raisins into a roasting tin and mix well. Roast for 30 mins or so (turning twice to make sure they cook evenly) until sticky, golden and caramelised. There should be some liquid left at the bottom of the tray to form the sauce, then add the raisins.
- The turnips are always best done earlier on the day you are serving them.

TO FINISH THE DISH:

- Warm the turnips once more and cook the gnocchi as per packet instructions, then drain and add carefully to the turnips.

TO SERVE:

- Spoon the turnip gnocchi onto warm plates and put a wedge of Young Buck on top.
- Mix a little rapeseed oil with apple juice then season. Turn the watercress in this dressing and place on top of the cheese.