



Gnocchi Parisienne

PAIRS WONDERFULLY WITH A BOTTLE OF OUR CAB FRANC



The dumplings can be poached up to two days ahead, making assembly a snap.

2¼ cups water, divided
1 ¼ cups unsalted butter (10 oz.), divided
3 ¼ tsp. kosher salt
2 ¼ cups all-purpose flour (about 95/s oz.)
6 oz. Comte cheese, grated (about 1 ½ cups), divided
7 large eggs
½ cup chopped fresh chives, plus more for garnish
2 Tbsp. chopped fresh sage, divided
¼ cup thinly sliced jambon de Paris

1. Bring 2 cups water, ¾ cup butter, and salt to a boil in a large, heavy-bottomed saucepan over medium-high. Remove from heat, and add flour all at once. Using a wooden spoon, stir vigorously until a ball of dough forms. Cook over medium, stirring constantly, until dough begins to leave a film on bottom and sides of pan, about 4 minutes. Remove from heat, and stir in ¾ cup cheese until blended.
2. Transfer dough to bowl of a heavy-duty stand mixer fitted with the paddle attachment. Beat on low speed until no longer steaming, about 2 minutes. Add eggs, 1 at a time, beating until incorporated after each addition. Add chives; beat until combined. Refrigerate dough until chilled, about 1 hour.
3. Bring a large pot of water to a simmer over medium-high. Scrape chilled dough into a piping bag fitted with a ¾-inch round tip. Carefully pipe dough into simmering water, cutting at 1-inch lengths with a paring knife or scissors. Once gnocchi rise to surface, cook until slightly firm, about 1 minute and 30 seconds. Using a spider, transfer gnocchi to a baking sheet lined with plastic wrap.
4. Heat ¼ cup butter in a large skillet over high; cook until foam subsides, and butter begins to brown, about 2 minutes, occasion-ally scraping bottom of skillet with a wooden spoon. Add half of gnocchi and 1 tablespoon sage; cook, tossing occasionally, until gnoc-chi are slightly browned and heated through, about 3 minutes. Transfer gnocchi mixture to a medium bowl and set aside.
5. Wipe skillet clean, and repeat procedure with remaining¼ cup butter, remaining gnocchi, and remaining 1 tablespoon sage. Return all gnocchi mixture to skillet. Reduce heat to medium, and add up to ¼ cup remaining water, 1 tablespoon at a time, stir-ring constantly, until gnocchi are glazed, 20 to 30 seconds. Spoon gnocchi into large gra-tin dish; sprinkle with remaining ¾ cup cheese and additional chives. Top with ham.