



Labneh Gnocchi, Kina & Egmont Cacio e Pepe

Yoghurt cheese gnocchi finished with kina butter, soft herbs, Egmont cheese & black pepper

INSIGHT – CHEF TODD THORBURN **ANCHOR FOOD PROFESSIONALS**

In this Gnocchi Cacio e Pepe (translated as 'cheese and pepper') I have thrown in a little modern twist. To make a simple, quick and cost-effective gnocchi I have used labneh. Simply hang your Dewinkel Natural Unsweetened Yoghurt overnight and use this as a substitute for ricotta with a point of difference and a little wow factor.

I have finished the dish by simply tossing our Mainland Grated Egmont Cheese through the warm gnocchi in the pan for a glossy and creamy coating allowing the cheese to be the unapologetic hero.



Labneh Gnocchi

INGREDIENTS

500g labneh – Dewinkel
Natural Yoghurt (hung for 12 hours)
100g Mainland Shredded Parmesan
70g '00' flour
1/2 tsp nutmeg
2 tsp porcini mushroom powder
2ea egg yolks
Salt to taste
4L iced water bath

METHOD

Mix all ingredients and roll into thin sausage like lengths.
Cut into 5–8cm lengths and set aside ready to be blanched.
Drop gnocchi into the boiling blanching pot and leave until gnocchi floats.
Remove gnocchi from the water and refresh in an ice bath.
Remove from ice bath and toss in olive oil to stop it from sticking again.
Reserve 100ml of pasta cooking water to finish your cacio e pepe.

Kina Butter

INGREDIENTS

4 shallots, thinly sliced
1 clove garlic, smashed
1×10cm square kombu
250ml sake
250g urchin (kina)
500g Mainland Unsalted Butter, diced
1 pinch xanthan gum
Salt

METHOD

Prepare an ice bath.
In a saucepan over medium heat, combine shallots, garlic, kombu, and sake. Simmer until sake has almost completely evaporated. Remove and discard kombu.
Transfer mixture to a blender with kina. Purée while slowly adding butter one piece at a time.
When emulsified, blend in xanthan and season with salt. Transfer to a storage container and chill in ice bath. Dice ready to serve.

Gnocchi Cacio e Pepe

INGREDIENTS

150g labneh gnocchi
60g Kina Butter
10g olive oil
10g Mainland Unsalted Butter
250ml dashi
250g Mainland Grated Egmont Cheese
Finish with fresh chopped herbs, radish sprouts & micro shiso or sango
1/2 tsp cracked black pepper
Lots of freshly cracked black pepper to finish and garnish

METHOD

Sear and crisp your pre-blanching gnocchi in a hot frypan, remove from pan and set aside.
In same large pan over medium heat, melt butter, season with pepper, and toast for 1 minute. Whisk in dashi and bring to a simmer. Add gnocchi and scatter in Kina Butter, tossing to combine and emulsify.
Decrease heat to low and sprinkle in Egmont, tossing and stirring until cheese melts. Adjust consistency and season with pasta water, if necessary.
Turn off heat, add sprouts and herbs and toss lightly to combine. Transfer to pasta bowls.
Garnish with more pepper, grated Egmont & fresh herbs.



Mainland Egmont Grated Cheese has a full cheddar flavour with nutty, slightly sweet notes reminiscent of Swiss-style cheeses. With excellent melting qualities, Egmont is a splendid cheese for all your baking and cooking needs.



Pure New Zealand butter! **Mainland Unsalted Butter** is made from all-natural ingredients – no added colouring, preservative or artificial flavour. Just the pure, natural butter taste we all know and love.