

FOXWOODS FOOD & WINE FESTIVAL

FRANCK IGLESIAS

**SWEET POTATO GNOCCHI, SPARKLING QUINCE SOUP,
AND MEYER LEMON SORBET**

Serves 4-6

INGREDIENTS:

200g plus 5 oz. sugar, divided
200g milk
200g Meyer lemon juice, strained
Zest of 1 Meyer lemon
1 large sweet potato
1 cup coarse salt
4 oz. all-purpose flour
1 egg
1 egg yolk
2 Tbs. butter
1 vanilla bean, split, scraped
5 quinces, cored and quartered
Zest of 1 lemon

DIRECTIONS:

SORBET

To make sorbet, combine 200g sugar and 200g water and bring to boil. As soon as liquid boils, remove from the heat and add milk. Cool in refrigerator. When mixture is cool, add to lemon juice. Sorbet mix may be kept in refrigerator for several days. Freeze sorbet in ice cream machine according to manufacturer's instructions. Be careful not to overfreeze sorbet or it will become grainy. Store in freezer until ready to assemble.

GNOCCHI

To make gnocchi, preheat oven to 375°F. Wrap potato in foil and place on top of bed of coarse salt on baking sheet. Cook until tender (approx. 45 minutes). Scoop out flesh and pass through food mill. Add flour, 2 oz. sugar, egg and yolk. Divide dough

DIRECTIONS:

in four parts and roll into ¼"-thick logs. Slice into 1" segments. Shape gnocchi and cook in boiling water. When gnocchi float, remove from water with skimmer or slotted spoon. Sauté gnocchi in butter until lightly browned. Set aside.

SOUP

Warm 3 oz. sugar and 2 cups water in saucepan until sugar dissolves. Add vanilla bean pulp. Place quince in vanilla syrup. Cook slowly until soft. Purée with immersion blender or in regular blender. Strain well. Add lemon zest to soup and chill. When ready to assemble, put soup in whipped cream dispenser with 1 soda charger (CO2).

TO SERVE:

To serve, dispense soup into dessert bowl. Add scoop of sorbet and top with gnocchi.