**GARDENER’S GNOCCHI FIT FOR ROYALTY (Vegan)**

INGREDIENTS

*For the gnocchi…*

* 2x large Maris Piper or King Edwards (floury potatoes are best)
* 90g plain flour plus more for dusting
* Pinch of salt
* Pinch of white pepper
* 1 tsp olive oil
* 100g chives, chopped
* Handful of snow peas or snap peas, chopped
* 100g coconut cream

*For the kale/wild garlic pesto…*

* 20g toasted walnuts
* 60g kale
* 30g wild garlic
* Juice from ½ lemon
* 3 tbsp extra virgin olive oil
* Pinch of salt
* Pinch of pepper

**METHOD**

1. GARDENER’S GNOCCHI - Bake the potatoes in their skin for 1- 1 ½ hours until they are tender all the way through. Remove the flesh and put the potatoes though a ricer until smooth.
2. Mix in the flour, a pinch of salt and pepper and mix with floured hands until a smooth soft dough is formed.
3. Cut the dough in half and shape each piece into a long cigar shape about 1.5cm thick. Use a floured knife and cut each length of the dough into 2cm pieces.
4. Use the back of a floured fork - press each piece with your thumb against the fork so that you get stripes on each gnocchi piece.
5. Bring a large pan of water to the boil. Add the gnocchi then simmer for about 1½ to 2 minutes until they start to float to the top of the surface. Drain the gnocchi and leave them to steam dry, for about 2 minutes’ frying.
6. KALE/WILD GARLIC PESTO: Add the toasted walnuts to a processor, pulse until broken up into smaller chucks, then add the rest of the pesto ingredients and blend until it reaches the desired consistency. I like blending mine well but leaving a few little chunks remaining, rather than making it completely smooth.
7. In a frying pan, heat 1 tsp olive oil add the gnocchi and fry for a couple of minutes on both sides. Add 2 tbsp kale/wild garlic pesto and mix so it coats the gnocchi well. Add in the snap peas, chives and coconut cream then season with salt and pepper.
8. TO SERVE: Put the gnocchi into a large bowl, decorate with springs of wild garlic and some snap peas.