

# Baked Gnocchi With Crispy Ham Hock & Peas



## Ingredients

- 500g gnocchetti
- 400g frozen peas
- 300g crème fraîche
- 1 tablespoon Dijon mustard
- 1/2 teaspoon sea salt flakes (optional)
- Freshly ground black pepper
- 180g shredded free-range ham hock
- 1/2 lemon, juice only
- A handful of flat-leaf parsley leaves, finely chopped

## Method

1. Preheat the oven to 180C fan/200C/gas 6.
2. Put the gnocchi into a large bowl and pour over a kettleful of boiling water.
3. Let it stand for 2 minutes, then drain well and tip the gnocchi into a roasting tin along with the peas, crème fraiche, mustard, salt (if using) and freshly ground black pepper.
4. Mix everything well in the tin, then scatter the shredded ham hock evenly all over.
5. Grind over a little more black pepper, then transfer to the oven and bake for 25 minutes, until the ham is nicely crisped.
6. Squeeze over the lemon juice, scatter over the flat-leaf parsley and serve hot.

## Notes

- We prefer to use smoked bacon bits instead of ham hock.
- Goes well with some spicy cracked chili as well, mixed in to the crème fraiche mixture.

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