

Gnocchi with Chicken Sausage & Apples

With Gorgonzola Cream Sauce

This dish is an original creation by myself which we have served as an autumn seasonal dish for many years. It can be made with gnocchi but is also great with pasta such as bow-tie or rigatoni. No matter how you make it, the love triangle of sausage, apples and gorgonzola cheese is like wedded bliss!

*Serves 4 as a main course
or 6 as a first course*

1 recipe Potato Gnocchi (or one pound store bought gnocchi or pasta)

1/3 cup chopped walnuts--toasted

4 Chicken Italian sausage links
(or pork if you'd prefer)

1 pint heavy cream

6 ounces gorgonzola cheese

1/2 cup white wine

1 ounce lemon juice

2 cups diced apples (I prefer Gala)

2 to 3 cloves of garlic--minced

Parmesan (preferably Parmigiano-Reggiano) - grated or curled

Chopped herb such as Italian parsley
or sage for garnish



1. If making your own gnocchi, prepare as per recipe linked above. Set aside.
2. To toast walnuts, place in a dry skillet over low to medium heat and toast, stirring occasionally until medium brown and fragrant--about 3 to 4 minutes. Set aside and wipe skillet with a paper towel.
3. Add a little olive oil to the skillet and cook sausages over medium heat until exterior is well browned. Add enough water to cover the sausages about two-thirds. Bring to a brisk simmer and continue to cook, adding additional water if needed, until the sausages reach an internal temperature of 165° F. Set sausages aside to cool. Wipe out skillet.
4. Add cream to skillet and simmer over low-medium heat until reduced by about 20%. Add white wine and simmer about 2 minutes longer. Add gorgonzola cheese and lemon juice and stir in to melt cheese. Remove from heat.
5. Bring 3 to 4 quarts water to boil in a large pot for cooking gnocchi. Bring to boil and add a tablespoon of salt.
6. While water is heating, slice sausages into bite size pieces. Heat a little oil in a straight-sided skillet over medium heat. Add sliced sausages and diced apples and sauté until apples begin to soften and caramelize. Add garlic. Stir and cook one additional minute.
7. Add sauce to pan with sausage and apples. Turn to very low heat.
8. Working in batches, add gnocchi to water and cook until they rise to the surface. Remove with a slotted spoon and drain.
9. When all gnocchi are cooked, add them to the pan with the sauce, sausage and apples. Gently toss.
10. Platter and garnish with parmesan, and parsley or sage.

