

# CHBC Demo Recipes

## Limon Cello – Swiss Chard Butter Sauce King Crab and Black Pepper Gnocchi

(serves 2, appetizer)

### A: Gnocchi

½ cup	water
4 tbsp	butter
¼ tsp	salt
½ cup	bread flour (sifted)
2	eggs
2 tsp	cracked black pepper
¼ cup	parsley (chopped)

### B: Butter Sauce

1 cup	Swiss chard stalks (thinly sliced, crosswise)
2 tbsp	olive oil
½ cup	water (reserved from poaching gnocchi)
¼ cup	Limon Cello
¼ cup	butter (cold, cubed)
To taste	sea salt and cracked pepper
½ lb	King Crab meat

### C: Garnish

2 cups	Swiss chard leaves (chiffonade)
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- A.** Bring water, butter and salt to a simmer in a small pot. Once the butter is melted stir in all the flour with a wooden spoon. Continue to stir over low heat until the mixture forms a ball and follows the spoon around the pot. Remove from heat and cool 5 minutes. Beat in eggs 1 at a time until fully incorporated. Stir in cracked pepper and parsley and place the mixture into a piping bag (no tip necessary). Bring a medium-sized pot of water to a simmer. Pipe the gnocchi into the water cutting it into inch- long pieces as you pipe. When the gnocchi is done (5-6 minutes) it will be puffed and floating. Remove gnocchi to a paper towel-lined plate. Transfer gnocchi to a parchment-lined baking sheet (gnocchi will deflate). Preheat oven to 500, and cook gnocchi until puffed and lightly browned.
- B.** While the gnocchi is cooking, sauté the Swiss chard in olive oil until tender. Add the water and bring to a simmer. Add the Limon Cello and reduce heat to just below a simmer. Stir in butter 1 piece at a time, adding the next piece only when the previous piece is fully incorporated. Turn off the burner, add the crab and cover the pan, leave the pan on the burner to stay warm.
- C.** Spread the chiffonade over a plate and top with gnocchi. Finish with the crab and Limon Cello sauce.



**Okanagan's Finest Foods**  
product info: 250.717.6018  
catering: 250.317.2055  
info@okanagansfinest.com  
www.okanagansfinest.com



**The Ridge Restaurant**  
3002 Dunster Road  
East Kelowna  
250.712.9404  
klo@k-l-o.com  
www.k-l-o.com/ridge