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Solo, a home-grown Italian Restaurant & Bar with a modern twist to traditional cuisine, serving generous portions in a relaxed, convivial setting. Executive Chef, Doxis Bekris, helms the open-plan kitchen preparing homemade dishes family-style, with influence from across Italy's diverse regions. All the dishes, including the pasta, bread and sauces, are freshly made in-house, and pizza is cooked to perfection in the authentic Italian wood-burning oven.

# SEMOLINA GNOCCHI

## INGREDIENTS

1 LITER MILK  
SALT AND PEPPER  
FRESHLY GROUND NUTMEG  
300G SEMOLINA  
100G GRATED PARMESAN  
150G MELTY BUTTER, PLUS EXTRA FOR GREASING  
3 EGG YOLKS  
OLIVE OIL, FOR OILING

## SAUCE

1 CUP CREAM  
1/4 CUP PARMESAN, GRATED  
1/4 CUP PECORINO, GRATED  
1/4 CUP BLUE CHEESE, DICED  
1/4 CUP SCAMORZA CHEESE, GRATED  
SALT AND PEPPER TO TASTE  
PINCH DRIED OREGANO  
FRESH CHOPPED PARSLEY

## PROCEDURES:

- Bring the milk to the boil in a large saucepan, with a pinch of salt and a pinch of nutmeg.
- Add the semolina gradually, whisking constantly to prevent lumps from forming. Cook for 6-7 minutes, then leave to cool slightly.
- Preheat the oven to 200°C.
- Fold the half of parmesan, 50g butter and the egg yolks into warm semolina, until evenly combined.
- Spread on an oiled working table and flatten with a spatula to a 2 cm thickness. Leave to cool and set, then cut out rounds using a 3-4cm cutter.
- Butter a baking plate and lay the semolina rounds overlapping on the steel plate.
- Dot with the rest of the butter and sprinkle with the remaining parmesan.
- Bake for about 15-20 minutes until browned on top.
- Heat the cream in a pan over medium heat until almost boiling.
- Lower the heat then add dried oregano and simmer until slightly thick or desired consistency.
- Turn off the heat, add the four cheeses gradually and season to taste with salt and freshly ground pepper. Pour in ramekin and sprinkle chopped parsley on top
- Serve the Gnocchi sprinkled with coarsely ground black pepper and quarto formaggio sauce.



# POTATO GNOCCHI

## INGREDIENTS

680G RUSSET POTATOES  
25G GRATED PARMESAN  
1/8TSP OR 0.3G FRESHLY GRATED NUTMEG  
SEA SALT AND FRESHLY GROUND BLACK PEPPER  
1/2 EGG, BEATEN (BEAT A WHOLE EGG, AND THEN  
POUR OUT OF HALF)  
1 CUP PLUS 1 BSP (133G) FLOUR, PLUS EXTRA FOR  
DUSTING

## SAUCE

1 CLOVE GARLIC, CHOPPED  
6Tbsp OLIVE OIL  
500G PEELED TOMATO OR TOMATO PULP  
6 BASIL LEAVES  
SALT AND PEPPER TO TASTE  
150G BUFFALO MOZZARELLA

## PROCEDURES:

- Boil the potatoes (unpeeled) in salted water for 25-30 minutes. Cool until knife slides easily in and out of the potatoes. Transfer the potatoes to a clean container. Immediately peel off and discard the skins.
- On a cutting board, coarsely chop the potatoes, and then pass them through a potato ricer onto lightly floured smooth working table. (Spreading out the potatoes helps to evaporate excess moisture.)
- Let the potatoes stand for 5 minutes and then sprinkle the grated parmesan, and nutmeg evenly on top.
- Season the potatoes with salt and pepper and then use a bench scraper to cut all the seasoning into the potatoes, repeatedly scraping and mixing the ingredients until well blended.
- Use the bench scraper to stir in the egg. Finally, stir in the flour just until the dough comes together.
- Gently knead the dough just until it has a uniform consistency, about 1 minute. But be careful not to overwork the dough or it will develop excess gluten, which will make the gnocchi tough.
- Flour the bench scraper or a knife and cut the dough into 4 pieces. Roll each piece on the floured surface into a long rope about 1/2 inch in diameter. Use the scraper or knife to cut the rope crosswise into a 1/2 inch pieces.
- You can cook the pillows as they are or you can use the tines of a fork to create the grooves. As the gnocchi are formed, transfer them to a generously floured baking sheet and shake the tray to dust the gnocchi.
- To make the Tomato Sauce, sauté the garlic in olive oil, add the tomatoes, basil and some salt and pepper. Simmer for 20 minutes.
- Meanwhile, plunge the gnocchi all together into slightly salted boiling water. They will be cook when they float to the surface. Scoop them out and add to the sauce. Sprinkle with parmesan and pepper then mix well.
- Divide the gnocchi in plates; spread the buffalo mozzarella and basil to garnish. Serve while still hot.



# GNUDI

## INGREDIENTS

400G FRESH RICOTTA  
180G FLOUR  
4TBSP BREADCRUMBS, PLUS EXTRA IF NEEDED  
PINCH DRIED OREGANO  
1 TBSP GRATED PARMESAN  
FRESHLY GRATED NUTMEG  
SALT AND PEPPER TO TASTE

## SAUCE

200G PORCINI MUSHROOMS, FINELY SLICED  
70G BUTTER  
1 CLOVE GARLIC, CRUSHED  
2TBSP VEGETABLE STOCK  
2TSP MUSHROOM PASTE  
1 TSP CHOPPED PARSLEY

## PROCEDURES:

- To make the dumplings, mix the ricotta, flour, breadcrumbs, and parmesan together, seasoning with salt, pepper, dried oregano and nutmeg to taste.
- To check that the mixture will stick together, take a little pellet of the mixture and drop it into boiling salted water. If it falls apart, add some more breadcrumbs to the mixture. When the consistency is right, roll into sausages 2cm in diameter, and cut into 2-3 cm in lengths. Put in a tray dusted with flour and rest for 30 minutes.
- Meanwhile, for the sauce, melt the butter in a pan, add the garlic, stir then add the porcini mushroom and sauté for 5-8 minutes.
- Season with salt and pepper, add stock, bring to a boil and reduce slightly.
- On the other hand, drop the gnocchi in boiling pasta blancher, and cook for a minute or two, scooping them out with a slotted spoon when they come to the surface.
- Add the gnocchi to the mushroom sauce and toss to mix then add the parsley then transfer to a plate.
- Serve hot with sprinkled grated parmesan.

