



## Springtime Gnocchi with Fiddlehead Ferns and Ramps

Serves 4

### Ingredients

- 1 bunch of fiddlehead ferns
- 1 bunch of royal ferns
- 1/4 lb diced pancetta
- 1 cup ramp pesto
- 2 packages of frozen gnocchi
- 1 handful of pine nuts
- Freshly grated parmigiano reggiano
- Edible flowers, for garnish
- Olive oil
- Salt and pepper, to taste

1. If your fiddleheads are covered in their fuzzy husk, you'll need to clean them before cooking them. It can be rubbed off pretty easily, but it can be a little tedious. The longer, skinnier royal ferns have less husk, but rub off as much of it as you can.

2. Trim off the stem of the fiddleheads leaving only the spiral tops and a small bit of stem. Trim off the lower portion of the royal fern stems, similar to how you'd treat asparagus spears. Discard the stem bottoms.

4. Bring a large pot of water to a boil over high heat. Once boiling, add both the fiddleheads and royal ferns. Boil for 15 minutes. This is extremely important as undercooked fiddleheads can cause food poisoning.

5. While the ferns are boiling, prepare an ice bath by combining 6-8 ice cubs along with salt and water in a bowl. Once the ferns are done boiling, immediately place them in the ice bath to stop the cooking. Set aside.

6. Bring a large pot of salted water to a boil over high heat. While the water is coming to a boil, heat a bit of olive oil in a saute pan over medium heat. Once the pan is warm, drop in the pancetta and cook until it's rendered to a crispy golden brown. Remove the pan from the heat – place the pancetta on a paper towel and set aside.

8. After the pancetta is removed, add the ferns and saute for a few minutes until they begin to brown just a bit. Season with salt and pepper.

9. Add the frozen gnocchi to the boiling water. Cook according to the instructions on the package. If there are no instructions, boil them for 5-7 minutes, keeping an eye on them. Note that once the gnocchi are added to the water, it is important that the water return to a boil as soon as possible – cover the pot if necessary.

10. Once the gnocchi are done, add them to the pan with the ferns. Add the pancetta and ramp pesto. Toss everything together.

11. Garnish the gnocchi with toasted pine nuts, freshly grated parmesan cheese, and edible flowers.