

Chef Marc Johnson of Oak Grill Restaurant in Newport Beach

Recipe courtesy of Executive Chef Marc Johnson

Grilled Calamari with Gnocchi and Basil Pesto



1. Gnocchi

Ingredients

3 lbs. russet potatoes
1 tbs. mascarpone cheese
2 each egg yolks
1 tbs. salt
2 cups all-purpose flour
Olive oil

Prep: bake potatoes at 350 degrees until very crispy so the insides are dry. Next pass the potatoes through a tami (metal strainer) into a large bowl. Weigh out three pounds of potatoes and place on a sheet tray to cool. When potatoes are cold, mix together with mascarpone and egg yolks, folding in salt and one cup of flour. After the flour has been folded in, add in the remaining one cup and knead into a small loaf. Cut the loaf into four portions and roll individually into gnocchi. Next roll out the gnocchi to one inch pillows. From there, test at least 5 gnocchi by placing them into boiling water. Take them out when they start to float. Finally, place the gnocchi in a hotel pan and drizzle with oil.

2. Basil Pesto

Ingredients

½ lb. fresh basil
½ lb. fresh Italian parsley
¼ cup pine nuts
4 cloves garlic
¼ cup parmesan
3-4 ice cubes
1 cup olive oil
Juice of 1 lemon

Prep: blanch parsley and basil; toast pine nuts spreading on a baking sheet and bake at 375°F, stirring occasionally, until golden-brown, 5 to 10 minutes. Brown the garlic in a sauté pan until golden in color. Place first five ingredients in a blender with a few ice cubes. Slowly add olive oil until emulsified, finish with lemon juice.

3. Grilled Calamari

Ingredients

Calamari

Garlic

Olive oil

Prep: marinate calamari with chopped garlic and olive oil. Place on a hot grill and cook until calamari is slightly charred, approximately 3-4 minutes.

4. Garnish

Ingredients

Zucchini, small dice

Yellow Squash, small dice

Cherry Heirloom Tomatoes, halved

Whole Basil Leaves, small