

HOMEMADE PUMPKIN GNOCCHI



INGREDIENTS

- 300 g / 10oz fresh pumpkin , cooked then mashed or 2/3 cup canned pumpkin puree
- 1/2 non-Dairy Ricotta, full fat
- 1 1/4 cup / 185g plain Spelt flour (you can use all purpose flour), plus more for dusting
- 1/3 cup parmesan cheese □ I use non-dairy, finely grated
- 1 egg 1/4 tsp salt Black pepper
- Sage Butter Sauce
 - 1 tsp olive oil 50 g ghee or vegan butter
 - 20 fresh sage leaves.

INSTRUCTIONS

1. If using fresh pumpkin, boil until soft then mash.
2. For fresh and canned pumpkin, place in paper towel (4 sheets) lined colander to extract some excess liquid. Measure out 1/2 cup.
3. Put Gnocchi ingredients in bowl, mix until just combined – should be soft, sticky ball, see video. 4. Dust work surface with flour, turn out gnocchi dough, shape into log. Cut into 6 pieces, roll into 1.7cm / 2/3" ropes, then cut into squares. Dust with flour as required to be able to handle dough. Use fork to press down onto cut side of each piece, if desired.



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INSTRUCTIONS (CONTINUED)

5. COOKING: Bring a large pot of water to the boil. Scrape gnocchi onto paper, then tip into water. Cook 1 min or until all the gnocchi rises to the surface then drain.
6. Melt about 1 teaspoon of the butter plus oil in a large skillet over medium high heat. Add gnocchi and cook, shaking the pan, until the gnocchi is just starting to turn brown (about 1 1/2 min).
7. Add remaining butter, once it melts, add sage leaves. Stir and cook for 2 1/2 min or until gnocchi is golden, sage is crisp and butter is slightly browned.
8. Serve immediately, garnished with parmesan and pepper.

