

Ingrid's Pumpkin Gnocchi with Sage Butter



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Prep Time 45 mins **Cook Time** 1 hr **Serves** 4

A comforting autumn dish made with roasted pumpkin and potato gnocchi, tossed in nutty brown butter with crisp sage leaves. Perfect served with parmesan and a simple green salad.

	Ingredients	Method
1	350g floury potatoes	Preheat the oven to 180°C. Bake the potatoes in their skins for 30-60 minutes, depending on size, until completely soft. Leave to cool slightly, then scoop out the flesh and pass through a potato ricer or mash until smooth.
2	800g pumpkin or squash	While the potatoes are cooking, cut the pumpkin into quarters, leaving the skin on. Remove the seeds and place the quarters on a baking tray, flesh side up. Roast for 20-30 minutes until completely soft. Leave to cool.
3		Once cooled, scoop the pumpkin flesh from the skins and purée until smooth. A food processor works well, but the pumpkin can also be mashed by hand.
4	Pumpkin purée Mashed potato 1 egg yolk ¼ tsp nutmeg ¼ tsp cinnamon Salt to taste 200g '00' flour or plain flour	Combine the pumpkin purée, potato, egg yolk, spices and salt in a large bowl. Add about half of the flour and gently mix together. Continue adding flour until you have a soft dough with a playdough-like consistency that is easy to handle. Avoid overworking the dough to keep the gnocchi light and tender.
5	Extra flour for dusting	Lightly flour your work surface and hands. Divide the dough into four portions. Roll each portion into a long sausage shape and cut into approximately 2.5cm (1 inch) pieces. For traditional ridges, gently roll each piece

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		down the back of a fork. Leave the gnocchi to rest for 20 minutes before cooking.
6	150g unsalted butter 1 large garlic clove, peeled 20 sage leaves Pinch of salt	Melt the butter in a large frying pan. Add the garlic, sage leaves and a pinch of salt. Cook until the butter turns a rich golden-brown colour. Remove and discard the garlic clove.
7		Bring a large pan of salted water to the boil. Add the gnocchi and cook for 2-4 minutes, until they float to the surface. Lift out with a slotted spoon and add directly to the sage butter. Toss gently to coat.
8		Serve immediately with black pepper, parmesan shavings and a green salad if desired.

Top Tip: Gnocchi freezes brilliantly. Freeze the uncooked gnocchi in a single layer on a tray, then transfer to a container or freezer bag. Cook straight from frozen using the same method.

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