

Pan Fried Gnocchi with Roasted Pumpkin, Ricotta and Sage

Serves 4 - 6 as an entrée

Ingredients

1 kg of waxy potatoes (Royal Blue)	¼ tsp freshly grated nutmeg
110 gm plain flour + extra for dusting	2 egg yolks
5 gm cooking salt +extra for blanching water	olive oil
600 gm Butternut pumpkin	100 g ricotta cheese
100 g butter	15 sage leaves sliced

Method

Place potatoes in a pot of cold water and bring them to the boil and cook until the potatoes are just tender when pierced with a skewer. Allow potatoes to cool a little, then peel them with a paring knife and using a potato ricer mash the potato into a bowl. Add your egg yolks, flour, salt and nutmeg and combine to make a big ball. Transfer from the bowl to a floured bench and knead lightly for a couple of minutes. You do not want to overwork the dough or it will become heavy and stodgy. Cover the dough with a tea towel and leave to rest for 30 minutes.

Heat a pot of boiling water and add a handful of salt, leave on a low heat so that the water is just bubbling. Lightly flour your bench, take a handful of dough and roll into a sausage shape log, about 2 cm in diameter and cut gnocchi into 2 -3 cm long pillows. Continue rolling out more dough. Once you have enough rolled and cut about 30 pillows, start blanching them in the simmering water. Leave to cook for 2 -3 minutes or until the gnocchi has risen to the surface. Remove the gnocchi using a slotted spoon and refresh gnocchi immediately into iced cold water. Remove and put on a lightly oiled tray and in the fridge. Continue this process until all the gnocchi has been rolled and cooked.

Meanwhile peel and chop the pumpkin into 2 cm diced pieces. Preheat your oven to 170 degrees and place a baking tray in the oven with 2 tblsp of olive oil and leave it to warm for a couple of minutes and then add the pumpkin. Leave to roast for 30 – 40 minutes or until cooked and golden brown and soft. Remove from oven and set aside.

Heat a heavy based fry pan preferably non stick add some olive oil and allow for the oil to become hot then add the gnocchi and sauté for 2-3 minutes until it becomes golden brown on the first side down and then toss so that it becomes brown on all sides and gets a nice crispness to it. You may have to do this in batches. Remove gnocchi and using the same pan add the butter, allow the butter to brown and add the sage and pumpkin. Season with some ground white pepper and sea salt and then portion into bowls and garnish with the ricotta cheese on the top.

