

Pumpkin, Ricotta and Sage Gnocchi

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This homemade gnocchi is a fantastic way to show off in the kitchen! It's actually incredibly easy to make though and tastes delicious with just a simple butter and Parmesan sauce.

Ingredients:

400g pumpkin puree
250g ricotta cheese
200g plain flour
1 egg
3 tbsp. chopped sage leaves
50g grated Parmesan
Salt and pepper

Directions:

1. Mix the pumpkin puree, ricotta cheese, egg, Parmesan and sage leaves together. Season well.
2. Gradually work the flour into the mixture until you have a smooth dough.
3. Flour your work-surface and your hands. Divide the dough into quarters and then roll into long ropes. Cut the ropes into 2cm lengths and then press a fork into the back of them.
4. Leave the gnocchi to sit out on the surface for a couple of hours to dry out.
5. To cook, heat a pan of salted water until boiling and then drop the gnocchi in the water. Cook for 2 minutes or until they float to the surface. Remove from the water with a slotted spoon and then serve.

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