

# Double Recipe

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Spectacular  
Snails



## Pumpkin gnocchi

**Season:** Autumn, Winter

**Type:** Big dishes

**Difficulty:** Easy

**Serves:** 24 tastes in the classroom  
or 6 at home

**Fresh from the garden:** potatoes, pumpkin, sage

**Recipe Source:** Teresa Oates: [mangiamangia.com.au](http://mangiamangia.com.au)

This dish is a sweeter, more colourful version of the traditional potato gnocchi and is a great way of using any excess pumpkin throughout autumn.

### Equipment:

metric measuring cups and  
scales  
clean tea towel  
chopping board  
kitchen knife  
aluminium foil  
large heavy-based stock pot  
with lid  
2 large bowls  
2 potato mashers or ricers  
oven tray  
frying pan  
wooden spoon  
slotted spoon  
grater  
4 butter knives

### Ingredients:

400 g pumpkin  
800 g potatoes  
about 300 g plain 00 flour (plus a  
little extra flour for kneading)  
¼ teaspoon grated nutmeg  
125 g butter  
10 sage leaves  
1 tablespoon salt  
freshly ground black pepper  
125 g parmesan cheese



### What to do:

- Turn oven on to 200°C.
- Set out the chopping board and knives. Dampen the tea towel and place it under the chopping board to prevent it from slipping.
- Peel and cut the pumpkin into 5 cm cubes. Wrap in aluminium foil with 1 teaspoon of olive oil and 1 teaspoon of water. Place the package in the oven and bake for 35 minutes until cooked and soft.
- Boil the potatoes in their skins for 35 minutes until cooked and soft, then cool slightly and peel. (Unless you are using a potato ricer, in which case don't peel the potatoes.)
- In a large bowl, mash together the potatoes and the pumpkin until smooth. Or you can pass the pumpkin and potatoes through a ricer, which will result in a more even texture. Do not over-mash, or the potato will become too gluey and your gnocchi will not be light.

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## Pumpkin gnocchi

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- Place the flour on a clean surface and empty the mashed contents of the bowl over the flour. Add the nutmeg.
- Knead the mixture until a soft dough forms. You may need a little extra flour to avoid the mixture from sticking.
- Cut the dough into four even pieces, then roll each piece into 3 cm wide logs. Use the butter knives to cut the logs at 3 cm intervals to create gnocchi and dust the cut gnocchi with a little more flour to stop it from sticking. Lay the gnocchi out on a tray dusted with flour.
- To make the sauce, place the butter in a large frying pan and melt slightly. Tear the sage leaves and add to the butter. Continue to cook until the butter has slightly browned and the sage leaves are crisp. This will take about 3–4 minutes. Turn off the heat and set aside to cook the gnocchi.
- Place a large pot of water on heat and bring to the boil. Add the salt to the boiling water, then carefully add the gnocchi to the pot, making sure they do not stick together. Dropping them in individually will help avoid any sticking. If you do not have a large enough pot you may need to boil them in 2 batches to avoid crowding the pot.
- The gnocchi are cooked when they rise to the surface. Spoon them out with a slotted spoon and place directly into the frying pan with the sage and butter. Mix well on low heat to ensure the sauce covers all of the gnocchi.
- Grate the parmesan and serve the gnocchi in the pan with the parmesan scattered over the top.