



Pumpkin gnocchi

Ingredients

- *400 grams of pumpkin
- 1 kilo of potatoes
- 350 grams of flour
- 1 nutmeg grated
- 200 grams of butter
- 10 sage leaves
- 1 tablespoon salt
- Freshly ground black pepper
- 200 grams of grated Parmesan cheese

Method

Place oven on at 180degrees Celsius
Put potatoes into a large pot and boil until soft.
Get your pumpkin ready see below for next class
Place another large pot of water onto boil for your gnocchi to cook later.
Place a colander in the sink and drain potatoes , using tongs place potatoes into a bowl then using your potato mouli pass potatoes through.
Place potatoes on for next class at 10.30 am
Do the same with your pumpkin and add to the potato bowl. Add your grated nutmeg
Knead the dough until a soft dough forms. You may need a little extra to stop dough from sticking.
Give each child a ball of dough and lightly flour the table.
Roll into 3 cm wide logs then using bread knives cut the dough at 3 cm stages to create the gnocchi.
Place onto large platters lined with baking paper.

Peel and cut the pumpkin into cubes . Wrap in aluminium foil with 1 teaspoon of olive oil and 1 teaspoon of water Bake for 35 minutes or until soft.

To make the sauce place butter into a saucepan add your sage leaves and cook for 4 minutes or until butter has slightly browned.

Place gnocchi into your boiling water dropping them carefully so they don't stick, boil in batches till all cooked.

Place into 2 large bowls and pour sage butter over and sprinkle with Parmesan.