

Gnocchi with Pesto

Ingredients

5-6 potatoes (1kg) boiled and cooled

Salt and pepper

2 eggs lightly whisked

2 cups plain flour

¼ cup finely grated parmesan

Plain flour to dust

2 cups washed spinach, chopped.

Basil Pesto:

1 bunch of basil, leaves picked

¼ cup olive oil

¼ cup parmesan

2 garlic cloves

½ tsp. Salt

1/3 cup sunflower seeds

Method

- Blanch the spinach in boiling water for 1 minute and cool under cold water, squeezing the water out before using.
- Take the cold potatoes and put them through the ricer. Meanwhile cook potatoes in their skin for the next group; start in a pot of cold water and cook for 20 mins or until a fork goes through easily.
- Add the egg and stir with a wooden spoon until combined. Add half the flour and parmesan and stir until combined. Add the cooked spinach and then the remaining flour, in 2 more batches, until well combined and a firm dough forms. Add a little more flour if necessary.
- Turn onto a lightly floured surface and knead until smooth. Divide four equal portions. Roll one portion into a 2cm- diameter log about 30cms long. Use a slightly floured knife to cut into 2cm pieces. Put the pieces onto a platter ready to cook. Repeat with remaining dough
- Drop one quarter batch of gnocchi into boiling salted water and cook for 3 mins or until the gnocchi rises to the top. Don't overcrowd or they will stick together. Use a slotted spoon to remove from water and drop them into a bowl. Cover with foil to keep warm.
- Make the Basil pesto and add to the gnocchi.

Basil Pesto:

In a food processor blend the basil with salt, cheese and pine nuts until a smooth consistency