Pumpkin Gnocchi with Jerusalem Artichokes and parsley

Ingredients

* 500g Jerusalem artichokes, scrubbed and trimmed
* 2 cups pumpkin, mashed or pureed
* 2 cups plain flour + extra for working
* ½ teaspoon salt
* 1 tsp nutmeg, grated

GLAZE

* 1 Tbsp butter
* 2 Tbsp parsley, chopped finely
* cloves garlic, finely crushed

Method

1. Bring a large pot of water to the boil. Pre-heat oven to 200oC
2. Cut Pumpkin into wedges 2cm thick. Bake for 20 mins.
3. **Measure 2 cups** of cooked pumpkin. Mash the pumpkin. Place the pumpkin, flour, salt and nutmeg into a bowl and mix using a fork until it just comes together.
4. If it is still sticky add a little more flour. Divide the mixture into three parts. Be gentle when rolling it and it is less likely to stick.
5. Lightly dust flour on a working surface and gently roll out the mixture into a long cylinder shape until it is a long, thin sausage.
6. Cut the mixture into equal pieces approx. 2cm in length
7. Collect the gnocchi on a floured tray until all has been cut. When the water is boiling cook the gnocchi in batches. Let the gnocchi cook for 5-7 minutes or until it floats to the top.
8. Lift them out of the water with a slotted spoon.
9. To make the glaze, place the butter in a saucepan over medium-high heat until some brown specs appear, then reduce the heat to medium-low. Add chopped parsley. Fold cooked gnocchi. Serve.