**Butter & Sage Sauce**
**For Pumpkin & Ricotta Gnocchi**

**Season:** Autumn  
**Type:** Main  
**Difficulty:** Medium  
**Serves:** About 40 tastes or 20 portions  
**Fresh from the garden:** Sage  
**Recipe source:** Simplyrecipes.com

<table>
<thead>
<tr>
<th>Equipment:</th>
<th>Ingredients:</th>
</tr>
</thead>
</table>
| - Large Frying Pan (or two)  
- Egg flip/spatula  
- Baking or Casserole Dish  
- Tablespoon | - 200g butter  
- Batch of Pumpkin & Ricotta Gnocchi  
- About a cup of extra virgin olive oil  
- 3-4 tablespoons of sage finely sliced  
- 3-4 cups of grated parmesan / tasty cheese  
- Fresh ground pepper |

**What to do:**
- Put your frying pans on a medium to high heat, add about a tablespoon of butter and a little less extra virgin olive oil.
- Fry until the butter stops bubbling and the colour darkens a little – it shouldn’t be hot enough to smoke as it will burn.
- Carefully add enough gnocchi to cover the base of the pan without piling or overlapping and leave in place for 1-2 minutes.
- Sprinkle over 1-2 teaspoons of sage per pan, jiggle the gnocchi keeping them the same side down (we are only browning one side of the gnocchi)
- When the gnocchi are golden brown on one side place in a casserole dish in the oven to keep warm (about 120°C).
- Repeat in batches until all the gnocchi are cooked.
- Serve hot, adding grated parmesan and fresh ground pepper to taste.