

Pumpkin & Ricotta Gnocchi

Season: Autumn

Type: Main

Difficulty: Moderate

Serves: About 40 tastes or 20 portions

Fresh from the garden: Pumpkin

Recipe source: Simplyrecipes.com

Equipment:	Ingredients:
<ul style="list-style-type: none"> • Large Mixing Bowl • Whisk • Paper towel • Knife • Fork • Large saucepan with steamer 	<ul style="list-style-type: none"> • 5 cups of mashed cooked pumpkin • 3 cups ricotta (use whole milk for best results) • 8 large eggs • 2 teaspoons salt • 1 cup grated parmesan • 1.5-2 Kg pasta flour (plain or bread flour is fine) • Extra virgin olive oil

What to do:

- To prepare the pumpkin, it is best roasted with a little olive oil and a dash of salt. Chop into pieces with skin on and roast for about 45 minutes at 180C until very soft. If it is a little bit moist lay on paper towel to dry a little. Scoop out the flesh and mash; allow to cool (you can cook this earlier if you are using the oven anyway).
- Mix the mashed pumpkin, ricotta, parmesan, salt and eggs together with the whisk.
- Add half the flour to the mixture and take turns folding the flour into the mix. The dough will be very sticky, keep adding flour until it is still pretty sticky but can just be kept in a ball (almost like a cake dough)
- Divide the dough into fist sized lumps, and roll out or shape into a sausage on the well-floured bench. The sausage should be about 1-2 cm thick.
- Use a knife to cut the gnocchi about 2cm long on an angle.
- Using a fork gently roll the gnocchi up the back of a fork and then let it drop back on the surface. Place on a tray with baking paper on it, and make sure each gnocchi is separate.
- Bring the large saucepan of water to the boil on a high heat and carefully place in a small amount of gnocchi at a time. It is cooked after 1-2 minutes or when they are floating. Drain and place the gnocchi on an oiled tray.

Notes

You can simply add any sauce at this point such as pesto or the heated butter and sage sauce. The gnocchi mix needs to be really wet otherwise they will be tough, we found in class its best like a thick cake mixture then just add a little flour to keep it in shape. Also don't press it too much when you roll up the fork and it will be extra light.