

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

Equipment:	Ingredients:
<ul style="list-style-type: none"> • Large Frying Pan (or two) • Egg flip/spatula • Baking or Casserole Dish • Tablespoon 	<ul style="list-style-type: none"> • 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 120C).
- Repeat in batches until all the gnocchi are cooked.
- Serve hot, adding grated parmesan and fresh ground pepper to taste.