

PUMPKIN GNOCCHI

By Kathleen Arnold



Preparation : 10 min - **Resting :** 20 min - **Cooking :** 30 min - **Equipment :** -

Ingredients : 4

- 350 g diced pumpkin - (dense firm fleshed varieties are best*) - 150 g ricotta - 60 g shredded Parmesan
 - 1 tsp salt - 1 pinch dark brown sugar - 1 cinnamon quill - 1 ¼ cups 00 flour*
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1. Place 500ml of water and a cinnamon stick in the Cook Expert bowl. Into the steamer insert, place your pumpkin in 2-3 cm cubes. Run STEAM program.

2. Add ricotta to steam insert and set aside to drain for at least half an hour.

3. Switch to FOOD PROCESSOR. Grate the Parmesan in the midi bowl if you have the optional Parmesan disc. If not, use the small bowl to pulse diced Parmesan until fine. Pop drained ricotta and pumpkin in the big food processor bowl with the sugar and salt. Run auto until ingredients are combined. Add Parmesan and 1 cup of flour. Pulse until the mix comes together in a rough ball, adding extra flour if necessary. Set aside covered in refrigerator to rest for 20 minutes.

4. Remove from fridge, give the dough a quick knead on a floured board, quarter it and roll each section into a long fat snake approximately 2 cm diameter. The trick is too handle it like a scone dough, lightly but decisively. Cut into even sized pieces (you can roll these across a fork or gnocchi board for best effect)

5. Fill Cook Expert bowl to 2ltr line with water and 1 tsp salt. Set SIMMER Program at 100C. Place a layer of gnocchi on the base of the large steam insert. When water comes to temp, press stop, add insert and press resume. As soon as gnocchi lift and float, press stop again, turn the gnocchi and repeat.

6. Serve with a simple ragu sauce OR quickly saute in a pan with browned butter, sage leaves and diced walnuts, shaking gently to give a golden colour. Top with extra parmesan and freshly ground black pepper.

Chef's tip :

Butternut will work well but if you can find varieties like Marina di Chioggia, Ironbark or Aussie Sunset, you'll be rewarded with amazing colour and more intense flavour plain flour will do if Type 00 is unavailable

Cook Expert ■

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Name : Kathleen Arnold