

GNOCCHI WITH ROAST PUMPKIN, SAGE AND BROWN BUTTER

EQUIPMENT

MEDIUM SIZE FRYPAN, MICRO-PLANE OR GRATER

INGREDIENTS

12-15 PIECES OF PUMPKIN GNOCCHI, 12 SMALL PIECES OF DICED PUMPKIN, 6 SAGE LEAVES,
60GM BUTTER, OLIVE OIL, SALT AND PEPPER, PARMESAN CHEESE

METHOD

HEAT A MEDIUM SIZE FRYPAN OVER A MEDIUM FLAME, ADD A SPLASH OF OLIVE OIL AND HEAT, NOW ADD THE PUMPKIN PIECES AND FRY IN THE PAN FOR 1 MINUTE JUST UNTIL THEY BEGIN TO COLOUR

ADD THE GNOCCHI, SALT AND PEPPER, PAN FRY THE GNOCCHI FOR ANOTHER 30 SECONDS WITHOUT TOSSING THE PAN

NOW TOSS THE PAN REVEALING A NICE CRUST ON THE GNOCCHI, FLIP OVER ANY GNOCCHI THAT DIDN'T MAKE THE JOURNEY AND PAN FRY FOR A FURTHER 30 SECONDS

NOW ADD THE BUTTER, WAIT UNTIL THE BUTTER HAS MELTED THEN ADD THE SAGE AND CONTINUE TO COOK UNTIL THE BUTTER IS JUST STARTING TO BROWN

SQUEEZE IN THE JUICE OF HALF A LEMON AND REMOVE FROM THE HEAT

SERVE IN A SHALLOW BOWL WITH SOME FINELY GRATED PARMESAN

HINTS & TIPS

- WE HAVE A RECIPE FOR MAKING GNOCCHI THAT IS PERFECT FOR THIS DISH
- ADDING LEMON TO BROWN BUTTER WILL MAKE IT DARKER SO ONCE IT'S ADDED REMOVE AND SERVE STRAIGHT AWAY
- WHEN PAN FRYING GNOCCHI DON'T TOSS THE PAN AROUND, GIVE THE GNOCCHI A CHANCE TO DEVELOP A CRUST THAT WAY YOU GET THE CRUNCH AND THE PILLOW LIKE SOFTNESS IN ONE BITE