

Pumpkin Gnocchi with Pecorino and Sage Butter

70–90 Min

Ingredients 4 Portions

= Kotányi Produkte

250 g	Red kuri pumpkin
200 g	Potatoes, floury
130 g	Flour, coarse
150 g	Pecorino
50 g	Butter
150 g	Pecorino to garnish
1 tsp.	Nutmeg, Ground
1 pinch	Sea Salt, Coarse
1 pinch	Pepper Rainbow, Whole
1	Bunch of fresh sage

Preparation

1. Cut the pumpkin in half and use a spoon to scoop out the seeds and fibers. Then place the pumpkin halves cut side down in a baking tin that has been brushed with a little olive oil. Bake in the oven at 200 °C for around 50 minutes until soft.
2. As soon as the pumpkin is ready, use a fork to mash the soft flesh. Then allow to cool. Prepare the potatoes while the pumpkin is roasting. Set a pan of salted water to boil and cook for around 25 minutes until soft. Then rinse with cold water and peel the potatoes. Use a potato masher to finely puree.
3. Put the pumpkin puree, the pureed potatoes, the flour, a pinch of salt and nutmeg in a large bowl. Knead all ingredients by hand to form a dough. If the dough is too runny, add more flour as needed.
4. Shape the gnocchi dough into a loaf shape and slice in to 4–5 equal size pieces. Roll each of the pieces into a long roll and then use a sharp knife to cut it into 1.5 cm pieces. Now dust with a little flour. Carefully roll each piece over the back of a fork that has been dusted with flour.
5. Bring a large pan of salted water to a boil. Allow the gnocchi to become tender in the water. As soon they float to the surface, that means they are ready. Once drained, fry the gnocchi in a little butter so that they take on a little color.
6. Prepare the brown butter in a pan. For the brown butter, allow the butter to melt, add a handful of fresh sage leaves and keep stirring. Heat the butter until the foam formed on the bottom of the pan subsides, the butter starts to slowly caramelize and takes on a golden brown color.
7. Pour a little of the brown sage butter over the gnocchi, garnish the plate with pecorino and serve with a mixed leaf salad.