

Wholemeal Gnocchi with Sage and Olive Oil

40–60 Min

Ingredients 4 Portions

= Kotányi Produkte

350 g	Potatoes, floury
2	Egg yolk
100 g	Wholemeal spelt flour
3 tbsp.	Olive oil
150 g	Bell peppers
2 tsp.	Fresh sage leaves, chopped
1 pinch	Nutmeg, Ground
1 pinch	Sea Salt, Coarse
1 pinch	Pepper Black, Ground

Preparation

1. Boil the potatoes in salted water with the skin on, cook until al dente and peel.
2. Press the potatoes through a ricer and, while still warm, mix well with the egg yolk, nutmeg and sea salt.
3. Shape the dough into small rolls. Cut these rolls into approx. 2-cm-long pieces and roll over a fork or gnocchi board.
4. Add the gnocchi to boiling salted water and leave them to boil until they float to the surface. Lift the gnocchi out of the water and allow them to cool on a tray that has been lightly greased with olive oil.
5. Dice the bell pepper.
6. Heat the olive oil in a pan and quickly fry the bell pepper. Add the gnocchi and chopped sage and fry for 2–3 minutes.
7. Season with sea salt and ground pepper and enjoy.