

Gnocchi di zucca (pumpkin)

You can bake or steam the pumpkin, but the latter method is, surprisingly, usually drier and more manageable. This recipe uses a very loose dough, more like porridge. You can add more flour to make it firmer and kneadable if you prefer (in which case I suggest adding parmesan as well). These gnocchi will not be as even or pretty as potato gnocchi.

INGREDIENTS

350g flavoursome pumpkin (e.g. Kent)
60g flour
1 egg, lightly beaten
tsp (approx 2g) salt

METHOD

- Peel and cube the pumpkin. Steam until a sharp knife can easily be inserted in the flesh, 5-10 minutes. Remove and let the surface moisture evaporate. Mash until smooth. If wet, stir in a saucepan over low heat for a few minutes. Add the flour, egg and salt. With a fork, gently mix until all ingredients are incorporated. The dough will be too sticky to mix by hand. Leave to cool, preferably for at least an hour in the fridge.
- Boil a large saucepan of salted water. Wet a teaspoon and scoop up the equivalent of about three teaspoons of dough. Immerse the teaspoon in gently boiling water. The dough should leave the teaspoon without much coaxing. When it has risen to the surface, approx 3-4 minutes, remove with a slotted spoon, permit to cool a moment, and then taste. If it is blander than preferred, dissolve a pinch of salt in just a few drops of water, and mix through the dough (or add parmesan).
- Spoon more gnocchi into the boiling water, wetting the teaspoon with cold water between each one. When cooked, remove and serve with parmesan, sage sauteed in butter, or a mild sauce that won't overpower the pumpkin flavour.

Serves: 2 (makes approx 20)