



Up Your Gnocchi Game with these 4 Twists on the Classic Recipe

Think all gnocchi was created equal? Think again! Our four twists on the classic Northern Italian recipe prove that when it comes to gnocchi, variety really is the spice of life.

From a traditional potato gnocchi with a fresh-as tomato sauce to a nutritious beetroot version coated in a delicious browned butter with walnuts and sage, these different gnocchi recipes will up your pasta game pronto. Pass the parmesan, would you?

Ricotta gnocchi with pumpkin and blue cheese sauce

Love gnocchi? Then how about this light-as-air version that swaps the traditional potato base for fluffy ricotta? Half a bunch of roughly chopped basil through the gnocchi mixture adds extra freshness, while the decadently-rich sauce combines cream, blue cheese and 200 grams of butternut pumpkin. Grating the pumpkin cuts down on cooking time, ensuring this winning gnocchi recipe delivers on both deliciousness and convenience.

Click for the full [Ricotta gnocchi recipe](#).



Potato Gnocchi with roasted tomato sauce

Whole unpeeled potatoes cooked in a [NEFF FullSteam Oven](#) for thirty minutes – what could be simpler? Simply scoop the flesh out once cooked, mash or put through a potato ricer, then combine with parmesan, egg and flour to make the beautifully soft gnocchi dough. The sauce is a fresh affair, with two types of tomatoes coaxed to flavoursome perfection with the help of garlic, balsamic vinegar and two teaspoons of sugar. Strew the finished dish with shredded basil leaves and serve with grated parmesan and crusty

bread. A delicious Sunday lunch the whole family will adore.

Click for the full [Potato gnocchi recipe](#).



Beetroot Gnocchi with walnut-sage butter

For those keen to up their veggie intake, swapping out the potato for wholesome beetroot in this gnocchi recipe delivers a dish big on nutrition. A whopping 450 grams of ricotta keeps things light, while nutmeg and herbal salt add depth of flavour. The walnut-sage butter sauce uses just three ingredients – you guessed it! – coaxed to full-flavoured deliciousness by roasting the walnuts first and browning the butter once combined. Serve with a good grind of black pepper and extra sage leaves for a pop of verdant colour.

Click for the full [Beetroot gnocchi recipe](#).



Creamy pesto gnocchi bake

With a prep time of just fifteen minutes, this family favourite uses store-bought gnocchi for added ease. Another time-saving trick? Tossing the pesto ingredients together in the sauce rather than whizzing up a batch of pesto separately. A scrummy combo of grated tasty and parmesan cheese through the creamy sauce delivers a perfectly gooey bake, best served with a zesty green salad.

Click for the full [Pesto gnocchi bake recipe](#).



About NEFF

[NEFF](#) is a German-engineered kitchen appliance brand, with a product range that includes ovens, cooktops, rangehoods, coffee machines and dishwashers designed to make life in the kitchen a daily pleasure. For people who love to cook, NEFF gives you the tools to create meaningful connections, express your creativity and make memories. Because real life happens in the kitchen.

Learn more about NEFF [here](#).