



Ricotta Gnocchi with Pumpkin and Blue Cheese Sauce



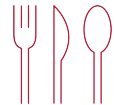
DIFFICULTY: EASY



PREPARATION TIME: 45
MINUTES



COOKING TIME: 20 MINUTES



SERVES: 8

Ingredients

Gnocchi

300 g ricotta
200 plain flour
2 eggs
½ bunch basil roughly chopped
1 tsp salt
½ tsp cracked black pepper
50 g extra flour for rolling
Olive oil, to coat

Sauce

50 ml olive oil
½ onion finely cut
2 cloves crushed garlic
100 g blue cheese
500 ml cream
200 g butternut pumpkin, peeled and grated
½ bunch basil roughly chopped

Method

Gnocchi

Place all ingredients in a medium mixing bowl and combine. Set aside for 30 minutes then cut the dough into 4 pieces, lightly flour the bench and roll each piece into 1 cm round logs then cut into 2-3 cm pieces.

Place onto baking paper on the large steamer tray. Put into the oven on FullSteam for 10 minutes then remove and place on a tray to cool. Coat with olive oil to prevent sticking. If you do not have a steam oven you can bring a pot of salted water to the boil and add the gnocchi in they'll sink to the bottom initially, before popping up when they're almost ready.

For the sauce

Select induction or FlameSelect® level 8. Place a large frying pan down and add 50 ml olive oil. Sauté onions and garlic until lightly coloured then add the blue cheese and cream, increase cooktop to level 9 to bring it to a boil. Stir constantly until the cheese dissolves then add the grated pumpkin and simmer for a further 5 minutes. Add the cooked gnocchi, once heated through add the basil. Stir and serve.

Notes