



# Ricotta Gnocchi with Pumpkin and Blue Cheese Sauce



DIFFICULTY: EASY



PREPARATION TIME: 45 MINUTES



COOKING TIME: 20 MINUTES



SERVES: 8

## Ingredients

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### 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

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### 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

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