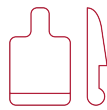




# Beetroot gnocchi with walnut-sage butter



DIFFICULTY: MEDIUM



PREPARATION TIME: 1HR COOKING TIME: 1HR 30MINS



SERVES: MAKES 90 GNOCCHI PIECES

## Ingredients

### Gnocchi

2 medium-sized beetroots  
450 g ricotta  
1 egg (medium size)  
75 g freshly ground parmesan  
140 g flour  
1 tsp herbal salt  
Freshly ground black pepper  
Ground nutmeg

### For the workspace

80g flour

### For the baking tray

Butter

### Walnut-sage butter

100 g walnuts, coarsely chopped  
120 g butter  
4 sage leaves

### Garnish

Fresh parmesan

## Method

Pre-heat oven to 200°C CircoTherm®.

Place washed beetroots in a ovenproof dish and cover with the lid.

Alternatively you can use aluminium foil to cover the dish.

Bake for 1 hour, then turn the oven off and leave the dish in the remaining heat for another 15 minutes.

Peel beetroots under running water. Use a scale to measure 200 g beetroot. Grind finely. Mix with ricotta, egg, parmesan, salt, pepper and spices. Add flour.

Cover a baking tray with soft butter. Place around 80 g flour in a mixing bowl. Use two teaspoons to extract just enough dough for each gnocchi – in total it'll be 90 gnocchi you roll in the mixing bowl with your hands. Place on the baking tray. Dip a fork first into flour and then into the gnocchi to create lines.

Roast the walnuts in a pan until you can smell them. Add butter and sage leaves and sauté for three minutes until the butter turns lightly brown.

Steam cook gnocchi at 100°C for ten minutes. Add pepper and serve with walnut-sage butter and parmesan.

For popular gnocchi recipes and tips visit:

- [How to make gnocchi the Italian way](#)
- [Potato gnocchi with roasted tomato sauce](#)

## Notes

You can also boil gnocchi in salt water. Form gnocchi and place immediately into boiling water. If you leave them outside, they tend to stick to the surface. After they surface, let them simmer for another two minutes before you ladle them on a plate.