



Baked Sweet Potato Gnocchi with Pancetta and Rosemary



DIFFICULTY: MEDIUM



PREPARATION TIME: 1 HOUR COOKING TIME: 1 HOUR 40 MINS



SERVES: 6

Ingredients

Gnocchi

2 medium sweet potatoes – approximately 700g in total

2 tsps salt

Freshly ground black pepper

¼ tsp nutmeg

2 tsps finely chopped rosemary

1 egg yolk

1 ½ -2 cups flour

90g butter

2 cloves garlic, finely chopped

1 tbsp rosemary leaves

1 tbsp maple syrup

6 slices pancetta, cut into quarters

¼ cup Parmesan cheese

400g cocktail truss tomatoes

Method

Preheat oven on CircoTherm to 180°C and line the universal pan with baking paper. Wash the sweet potatoes well, pat dry and place onto the prepared pan. Using a fork, pierce several holes in each sweet potato. Cook on shelf position 3 for 1 hour or until tender.

When the potatoes are cool enough to handle, peel away the skin and mash the potato. Spread the mash onto a large plate and allow to cool, uncovered. This will help to evaporate any excess moisture.

When cooled, combine the sweet potato mash with the salt, pepper, nutmeg, rosemary and egg yolk. Sift the flour onto the bench top and make a well in the centre. Place the sweet potato mix into the well and begin to incorporate the flour until you have a workable dough that is not too sticky.

Roll the dough into a ball then cut into 8 even pieces. Roll each piece into a log approximately 2cm in diameter, then cut the gnocchi into 3cm pieces. Gently toss the pieces in the excess flour.

Grease an 8 cup shallow ovenproof dish. Preheat oven on CircoTherm to 190°C and place the wire rack on shelf position 3. Bring a large saucepan of water to the boil over a high heat, Induction level 9. Reduce the heat to medium high, Induction level 7 then gradually add the gnocchi in batches and cook until the gnocchi rises to the surface. Remove with a straining spoon and place in a single layer into the prepared dish. Continue until all the gnocchi is cooked.

Olive oil

Rocket for serving

Place the butter into a small saucepan and melt over a medium heat, Induction level 6, until foaming. Add the garlic and rosemary and cook, stirring constantly for two minutes. Stir in the maple syrup then pour over the gnocchi to coat. Fold the pancetta pieces and tuck between the gnocchi. Sprinkle with the Parmesan and cook for 20 to 22 minutes or until golden.

Place the truss tomatoes on the universal tray that has been lined with baking paper. Drizzle with olive oil and roast on shelf position 1 for 6 to 8 minutes while the gnocchi is cooking.

Serve the Gnocchi with rocket and the roasted tomatoes.

Notes

If VarioSteam is available, add Medium steam while cooking the gnocchi in the oven.