

## GNOCCHI DI ZUCCA

# SQUASH GNOCCHI

SERVES 2

400g squash or pumpkin,  
cut into small pieces (this will  
yield 200-250g when roasted)  
2 tbsp extra virgin olive oil  
1/2 tsp turmeric  
1/2 tsp ground cumin  
4 tbsp rice flour,  
plus extra for dusting  
3 tbsp beaten free-range egg  
(about 1 egg)  
2 garlic cloves, diced  
2 tbsp sage, leaves torn  
zest and juice of 1/2  
unwaxed lemon  
sea salt and freshly ground  
black pepper

GF DF

There are lots of different ways you can make gnocchi but I find many recipes a little too heavy and stodgy. Gnocchi should be like little fluffy pillows that are delicate and full of flavour. These would also be amazing with a simple tomato sauce although I think they speak for themselves.

Preheat the oven to 190°C/375°F/Gas mark 5, and line a baking tray with baking parchment. Put the pumpkin in the tray and season with salt, pepper and 2 tablespoons of olive oil. Bake for about 35 minutes, until golden and soft. Remove from oven and leave to cool completely.

Place the pumpkin in a blender along with the spices, flour, beaten egg and blitz to form a paste.

Using 2 teaspoons, shape the paste into a quenelle, lightly dredge the quenelle with flour, then place it on a plate. Repeat with the remaining mixture. At this point, the gnocchi can be frozen then cooked when needed.

Bring a large pan of salted water to the boil. Cook the gnocchi in batches for 1-2 minutes, or until they float to the surface of the water. Drain.

Place a large frying pan over medium-high heat with the remaining olive oil. Add the garlic and sage, cook for 1 minute, then stir in the gnocchi. Season to taste and add the lemon zest and juice. Divide everything between 2 plates and serve immediately.