

# Pumpkin Gnocchi

Serve with Brown Butter Sauce & Crisped Sage

## You Will Need:

- 1  $\frac{1}{2}$  lb Idaho potatoes (about 3 large)
- $\frac{1}{2}$  C Pumpkin puree
- $\frac{1}{4}$  C finely grated Parmesan
- 1 egg
- Freshly ground black pepper
- 1 teaspoon salt + extra for boiling water
- $\frac{1}{4}$  teaspoon cinnamon
- Pinch allspice
- 1  $\frac{1}{2}$  -2 C flour

## Instructions:

Scrub potatoes & boil until tender. Let cool slightly then peel carefully, holding potato with an oven mitt. Puree potatoes while still hot, then cool completely in large bowl. Add pumpkin, fine-grated Parmesan, egg, cinnamon, allspice, salt & pepper to the potatoes and mix well. Gradually add the flour to form a smooth, slightly sticky dough. Knead briefly to incorporate flour.

Bring large pot of salted water to rolling boil. Divide the dough into 6 equal pieces; roll each into  $\frac{1}{2}$  inch thick rope on a floured surface. Slice each rope into  $\frac{1}{2}$  inch wide pieces. Slightly indent each gnocchi with the tines of a fork.

Immediately add gnocchi to boiling water, boil for 2-3 minutes; they will rise to the top when cooked. Remove carefully with slotted spoon & set aside while you prepare the **Brown Butter Sauce & Crisped Sage.**