

Miele

Pumpkin gnocchi

By Shannon Bennett

1 hour

Prep time

1 hour 15 minutes

Cooking time

6-8 Servings

Serves



INGREDIENTS

1.2kg Sabago potatoes
250g salt
75g plain flour
75g cornflour
40g parmesan
1 egg
1 egg yolk
Murray River Sea Salt to taste
White Pepper to taste

Pumpkin puree

½ medium butternut pumpkin, seeds removed
3 garlic cloves
3 sprigs of thyme
2 tablespoons olive oil
1 teaspoon Murray River Sea Salt
½ cup boiling water

Pumpkin seeds and oil

½ cup pumpkin seeds
1 cup grapeseed oil
Murray River Sea Salt to taste

Caper butter

2 anchovies
25g Lilliput capers, soaked in water, drained
2 teaspoons Dijon mustard
2 teaspoons tarragon, chopped
2 teaspoons flat leaf parsley, chopped
¼ bunch basil leaves, sliced very thinly
20ml lemon juice
250g unsalted butter, diced
Murray River Sea Salt and white pepper to taste

To serve

200g marinated goats cheese, drained
Fennel fronds

METHOD

1. Pre-heat oven on Fan Plus, Crisp function at 180°C.
2. Sift the flours together and set aside.
3. Place the salt in the multi- purpose tray and sit the potatoes on top.
4. Sit the pumpkin alongside the potatoes on the same tray. Place the garlic cloves on top of the pumpkin and sprinkle with thyme, olive oil and salt. Bake for 45 minutes or until a skewer can be inserted easily into potatoes and pumpkin.
5. Discard the salt and peel the potatoes. Set the pumpkin aside to cool. Push the potatoes through a potato ricer or mouli for a lump free mash.
6. Place mash into a large bowl. Work the eggs into the mash with your hands, followed by parmesan, salt and pepper.
7. Slowly incorporate the flour into the dough until the dough is smooth and firm to touch. You may not need all of the flour.
8. Using the left over flours, dust a clean work surface and roll gnocchi to a 2cm diameter.
9. Cut the gnocchi to 2cm lengths; make sure they are dusted with enough flour to avoid sticking together. Cover, refrigerate until required.

Pumpkin puree

1. Scoop the cooked flesh of the pumpkin into the bowl of a food processor along with the peeled garlic. Blend until smooth, adding boiling water to make a smooth sauce. Push through a fine sieve into a bowl and set aside in the refrigerator, covered, until required.

Pumpkin seeds

1. Place pumpkin seeds into cold oil in a medium size pan on medium heat, Induction setting 5-6 and bring the boil to 100°C. Cook until the seeds begin to puff. Strain and cool.
2. Reserve the oil for garnish.

Caper butter

1. Combine all ingredients in the bowl of a food processor and blend until almost smooth. Set aside until required.

To serve

1. Heat a large pan of water on high heat, Induction setting 9 until boiling. Reduce heat a little and blanch the gnocchi in the boiling water for 3-4 minutes until they rise to the top of the water.
2. Meanwhile warm pumpkin puree with a tablespoon of caper butter in a pan to create a sauce.
3. When they gnocchi are cooked, add them to the sauce and ensure they are lightly coated to serve.
4. Place 14 pieces of gnocchi per person into serving dishes and garnish with pumpkin seeds, goats cheese, fennel fronds and pumpkin seed oil.

Hints and tips

- Excess caper butter may be frozen for later use.