



**Miele**

# Gnocchi with pumpkin puree and caper butter

By Shannon Bennett

**1 hour**

Preparation time

**1 hour 15 minutes**

Cooking time

**8 Servings**

Serves

## INGREDIENTS

### Gnocchi with pumpkin puree

75 g (½ cup) plain flour  
75 g (½ cup) corn flour  
225 g (1 cup) coarse cooking salt  
1.2 kg Sabago potatoes  
½ medium butternut pumpkin (600 g), seeds removed  
3 garlic cloves  
3 thyme sprigs  
2 tbsp olive oil  
1 tsp salt flakes, extra  
1 egg  
1 egg yolk  
40 g (½ cup) finely grated parmesan  
125 ml (½ cup) boiling water

### Pumpkin seeds and oil

80 g (½ cup) pumpkin seeds  
1 cup grapeseed oil  
Sea salt, to taste

### Caper butter

2 salted anchovies, soaked and rinsed  
25 g small capers, soaked in water, drained  
2 tsp Dijon mustard  
2 tsp tarragon leaves, chopped  
2 tsp finley chopped parsley leaves  
¼ cup basil leaves, sliced very thinly  
1 tbsp lemon juice  
250 g unsalted butter, diced  
Salt flakes and pepper, to serve

### To serve

200 g marinated goats' cheese, drained  
Fennel fronds

## METHOD

## **Gnocchi with pumpkin puree**

1. Preheat oven on Fan Plus at 180°C with Crisp function activated.
2. Sift the flours together and set aside.
3. Place the salt in the universal tray and sit the potatoes on top.
4. Sit the pumpkin (from the pumpkin puree) 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 and garlic cloves aside to cool.
6. Push the potatoes through a potato ricer or mouli.
7. Place the mashed potatoes into a large bowl. Add the eggs and incorporate with your hands or a metal spoon. Add the parmesan, salt and pepper; mix gently.
8. Slowly incorporate the flour into the gnocchi dough until the dough is smooth and firm to touch. You may not need all of the flour.
9. Using the left over flours, dust a clean work surface and roll gnocchi to a 2cm diameter.
10. Cut the gnocchi to 2cm lengths; make sure they are dusted with enough flour to avoid sticking together. Cover and refrigerate until required.
11. Scoop the cooked flesh of the pumpkin into the bowl of a food processor along with the peeled garlic.
12. 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 and oil**

1. Place the pumpkin seeds into oil in a medium size pan on medium heat, Induction level 5. 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 level 9 until boiling. Reduce the to induction level 7 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. Divide the gnocchi evenly between serving plates. Garnish with pumpkin seeds, goats cheese, fennel fronds and pumpkin seed oil.

## **Hints and tips**

- Excess caper butter may be frozen for later use.

