



# Potato Gnocchi With Green Leaf Pesto

**Season:** Any  
**From the garden:** Mixed green leaves, like parsley, mint, kale, spinach etc.  
**Type:** Lunch, dinner  
**Difficulty:** Easy  
**Country of origin:** Italy  
**Serves:** 6 serves or 36 tastes  
**Source:** [www.delallo.com](http://www.delallo.com)

## Equipment for gnocchi

- \*knife
- \*measuring cup
- \*measuring spoon
- \*potato ricer
- \*big pot
- \*frying pan
- \*slotted spoon
- \*fork

## Ingredients for gnocchi

- \*1 kg boiled (skin on) potatoes
- \*2 cups plain flour
- \*1 egg
- \*1 tsp salt
- \*1 tbsp butter for frying (optional)

## Equipment for pesto

- \*food processor
- \*measuring cup
- \*measuring spoon
- \*cheese grater
- \*small bowl

## Ingredients for pesto

- \*2 cups mixed green leafs
- \*2 cloves of garlic
- \* $\frac{1}{4}$  cup toasted nuts (walnuts, pine nuts etc. )
- \* $\frac{1}{2}$  cup grated cheese (Parmesan or Tasty)
- \* $\frac{1}{2}$  tsp salt

\*spatula

\* $\frac{1}{4}$  cup olive oil

## Method

1. for the gnocchi, peel the boiled potatoes and using a potato ricer, rice them onto a clean surface.
2. mix the riced potatoes with the flour and the salt and make a well in the middle
3. break the egg into the potato and flour mixture and mix it together into a soft dough  
**DON'T OVERMIX.** as soon as the mixture comes together, stop kneading
4. split into 4 portions and roll each portion into a long sausage, around 1 cm in diameter
5. use a knife and cut into 2 cm long pieces, dust with flour to prevent sticking
6. bring water to the boil in a large pot and cook the gnocchi till they float to the surface, 1-2 minutes
7. remove them with a slotted spoon and place on a plate
8. the gnocchi can now be mixed with sauce, or they can be fried in a tbsp of butter until lightly browned and then served with sauce or pesto
9. for the pesto, toast the nuts in a dry frying pan until lightly browned
10. grate the cheese and add to the food processor with the green leaves, nuts, salt and garlic.
11. whizz until chopped coarsely and then slowly add the olive oil until it comes together in a thick sauce
12. scrape into a bowl

**Notes:** gnocchi are soft dough dumplings made with flour or potatoes. they can be eaten just boiled or fried. a fork can be used to make little ridges on them, which makes the sauce stick better. don't overwork the dough, otherwise they become hard.

**Skills:** measuring, sautéing, shaping gnocchi.