



PUMPKIN AND POTATO GNOCCHI WITH A GREENS PESTO

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| Season: | Anytime |
| From the garden: | Potatoes, pumpkin, silverbeet, spinach, parsley, coriander |
| Type: | Dinner |
| Difficulty: | Moderate |
| Country of origin: | Italy |
| Serves: | 6 serves or 30 tastes |
| Source: | Andrea Habacht, GTT kitchen specialist, Oropi school |

Equipment

- *chopping board and knife
- *bowls and mixing spoon
- *potato ricer
- *measuring cup and spoons
- *large saucepan
- *slotted spoon
- *baking dish
- * med. saucepan and wooden spoon
- *frying pan
- *grater
- *food processor

Ingredients

- *1 kg roasted pumpkin
- *500 g cooked (with skin on) potatoes
- *around 2 cups of plain flour
- *1 tsp of salt
- *butter or margarine for frying

FOR THE PESTO:

- *big handful of herbs and greens
- * $\frac{1}{4}$ toasted sunflower seeds
- * $\frac{1}{3}$ cup sunflower oil
- *1 clove garlic
- *salt and pepper to taste

- *grated cheese to serve

Method

- 1.scrape the pumpkin flesh away from its skin, place into a bowl and mash with a fork**
- 2.scoop the potatoes out of their skin and push through a ricer into a bowl**
- 3.place the mashed pumpkin and riced potato onto a clean surface and add the flour and salt**
- 4.mix until it comes together and knead the dough gently until smooth. Don't overwork**
- 5.divide the dough into quarters and roll each quarter into a long sausage, around 1 cm in diameter**
- 6.cut the sausage into 2cm long pieces and dust with flour so they don't stick together**
- 7.bring plenty of salted water to the boil and cook the gnocchi until they float to the surface, then remove them with a slotted spoon**
- 8.melt some butter in a frying pan and fry the gnocchi on both sides until lightly browned**
- 9.for the pesto, add all the ingredients into a food processor and process into a chunky paste. Taste and season with salt and pepper. If the pesto is too dry, add a bit more oil**
- 10.mix the gnocchi with the pesto and sprinkle with cheese**

Skills: *measuring, chopping, grating, kneading*