



# PUMPKIN AND POTATO GNOCCHI WITH A HERB AND TOMATO SAUCE

<b>Season:</b>	<b>Anytime</b>
<b>From the garden:</b>	<b>Potatoes, pumpkin, kale, spinach, parsley, oregano, chives</b>
<b>Type:</b>	<b>Dinner</b>
<b>Difficulty:</b>	<b>Moderate</b>
<b>Country of origin:</b>	<b>Italy</b>
<b>Serves:</b>	<b>6 serves or 30 tastes</b>
<b>Source:</b>	<b>Andrea Habacht, GTT kitchen specialist, Oropi school</b>

## 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

## Ingredients

- \*1 kg roasted pumpkin
- \*500 g cooked (with skin on) potatoes
- \*around 2 cups of plain flour
- \*1 tsp of salt

## FOR THE SAUCE:

- \*2 x 400g tinned tomatoes
- \*1 small onion
- \*2 cloves garlic
- \*big handful of greens
- \*handful of mixed fresh herbs
- \*1 tsp dried oregano
- \*1 tsp salt and pepper to taste
- \*1 cup grated cheese

## **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.for the sauce, peel and chop the onion and garlic**
- 9.remove the stalks from the kale and spinach and slice the leaves finely**
- 10.chop the herbs**
- 11.cook the onion and garlic in a little oil until softened, then add the tinned tomatoes, greens, herbs and seasoning. Cook the sauce for around 20 minutes, stirring occasionally**
- 12.place the cooked gnocchi into a baking dish, top with the tomato sauce and sprinkle over the cheese. Place into the oven at 200 degrees and bake for around 15-20 minutes until the cheese has melted and slightly browned**

**Skills: *measuring, chopping, grating, kneading***