



# Potato Gnocchi With Green Leaf Pesto

<b>Season:</b>	<b>Any</b>
<b>From the garden:</b>	<b>Mixed green leaves, like parsley, mint, kale, spinach etc.</b>
<b>Type:</b>	<b>Lunch, dinner</b>
<b>Difficulty:</b>	<b>Easy</b>
<b>Country of origin:</b>	<b>Italy</b>
<b>Serves:</b>	<b>6 serves or 36 tastes</b>
<b>Source:</b>	<b><a href="http://www.delallo.com">www.delallo.com</a></b>

## 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 leaves
- \*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**

**\*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.**