

EASY ITALIAN SQUASH GNOCCHI RECIPE

Serves: 4 | **Prep Time:** 30 Min | **Cook Time:** 70 Min | **Difficulty:** Medium



INGREDIENTS

- 1 lb. (500 g) of Cooked Squash Pulp (1 squash of about 1 kg)
- 12 oz. (350 g) of Red Potatoes
- 6 oz. (150 g) of All Purpose Flour
- Nutmeg
- 1 Egg
- Butter
- Sage
- Parmesan Cheese
- Salt to taste

NOTES

These freeze well!

DIRECTIONS

1. Wash the squash well.
2. Cut it in half and remove seeds and stringy bits.
3. Cut it into slices and roast in the oven for about 45 minutes at 400F (200C).
4. At the same time, boil the cleaned potatoes, whole and with the skin on, until soft (around 30-40 minutes depending on their size).
5. Drain and peel the potatoes, let them cool and pass them to a "ricer" or mash them by hand.
6. Once the squash has been cooked, dig the pulp from the peel and pass it through a potato masher (ricer).
7. On your work surface, combine the mashed potatoes and the squash.
8. Add an egg to the mixture.
9. Add a pinch of salt and start mixing with a fork.
10. Add the sifted flour and starch flavored with nutmeg.
11. Work the dough with your hands until it is homogeneous.
12. Flour the dough lightly, cover with a clean cloth and let the dough rest for 10 minutes.
13. Sprinkle the work surface with flour.
14. Take a small piece of dough and knead it into the shape of a stick and cut into 1/2 inch pieces.
15. Repeat until all the dough is finished.
16. Cook the gnocchi in boiling water and remove them with a wire skimmer as they rise to the surface.
17. Transfer them to serving dishes and toss with the sage seasoned butter.
18. Add Parmesan cheese to taste.
19. Serve the gnocchi immediately.