

Brown Butter, Sage & Pumpkin Gnocchi with Pearl Bocconcini

Serves: 6 as a generous side / light main
Prep Time: 15 mins
Cook Time: 35 mins

Ingredients

- 600 g fresh potato gnocchi
- 450 g butternut pumpkin, peeled and deseeded
- 200 g Montefiore Pearl Bocconcini, very well drained
- 80 g unsalted butter
- 16-20 fresh sage leaves
- 15 ml extra virgin olive oil
- 1 small garlic clove, lightly crushed
- 1 tsp finely grated lemon zest
- 5-10 ml fresh lemon juice, to taste
- 1/4 tsp freshly grated nutmeg
- Fine sea salt
- Freshly cracked black pepper

Method

STEP 1

Preheat oven to 220°C conventional / 200°C fan-forced. Cut pumpkin into even 2-2.5 cm pieces. Toss with 15 ml olive oil and 1/2 tsp fine salt.

STEP 2

Spread pumpkin in one layer on a lined tray. Roast for 25-30 minutes, turning once, until golden at the edges and tender but still holding its shape. Do not roast to mash.

STEP 3

Bring a large saucepan of well-salted water to the boil. Cook gnocchi according to packet directions until it floats. Lift out with a slotted spoon and drain very well; excess water will stop it browning.

STEP 4

Melt the butter in a large light-coloured frying pan over medium heat. Add the crushed garlic. Swirl until the butter foams, then the milk solids turn hazelnut brown and smell nutty, about 3-4 minutes. Do not let them turn black.

STEP 5

Add sage and cook for 30-60 seconds until crisp. Remove the garlic. Lift out a few of the best sage leaves and reserve for styling.

STEP 6

Increase to medium-high heat. Add the drained gnocchi in a single layer where possible. Leave it undisturbed for short periods and sauté for 3-5 minutes until there are genuine golden patches.

STEP 7

Add roasted pumpkin, nutmeg and lemon zest. Fold gently so the pumpkin stays intact. Remove from the heat and add 5 ml lemon juice; taste and add the remaining 5 ml only if needed.

STEP 8

Transfer to the serving platter. Wait about 60 seconds, then distribute the Pearl Bocconcini through and over the gnocchi. Do not fry the pearls.

STEP 9

Spoon over the brown butter, add reserved crisp sage and finish with black pepper.