

# ***Pumpkin Gnocchi***

By  
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You can make these gnocchi with either pumpkin or butternut squash. Served in combination with spinach-ricotta gnocchi, they provide a delicious and very colorful dish to serve as an appetizer or pasta course.

The gnocchi freeze very well. They can be prepared well in advance and frozen, then cooked as needed.

Obtain:

1 medium pumpkin or butternut squash	Enough to make 2 C of riced or mashed squash
1 C	Ricotta cheese
1 C	Grated Parmigiano-Reggiano
3	Egg yolks
2 C	All purpose flour, approximately. See below.
Zest of 1 lemon	
1/4 t	Nutmeg, or more to taste. Don't be shy.
Salt and pepper	To taste
A cookie sheet or similar flat pan	To hold the gnocchi in the freezer until frozen
Butter, fresh sage, shaved parmigiano, fresh ground pepper	To serve the gnocchi
Yield:	About 60 – 75 gnocchi

Proceed:

1. Roast the squash at 375° in a lightly oiled pan until fork tender, about 30 mins. Let cool until ready to handle.
2. Scoop out the flesh and pass it through a ricer or food mill. Or simply mash the squash thoroughly. (I recommend this treatment rather than a food processor.)
3. In a large bowl, combine the squash, parmigiano, ricotta, egg yolks, nutmeg, zest and salt and pepper.
4. Work the flour in gradually. You will need about 2 C of flour, perhaps even more, depending on the moisture content of the squash. Add enough flour until the dough just starts to come away from the bowl. The dough will be quite moist and sticky. (You are not aiming for bread dough.)

5. Line the cookie sheet with wax paper. Using 2 teaspoons, form balls of dough 1/2 to 3/4 inch across dropping each gnocchi on the cookie sheet as you prepare it. Layer additional wax paper on top of the first layer of gnocchi and so on until all the gnocchi are prepared.
6. Freeze the gnocchi. When frozen, remove from the cookie sheet and store in the freezer in plastic bags until ready to cook.
7. To cook the gnocchi: Bring a large pot of water to a full boil. Drop the gnocchi in a batch at a time, depending on amount you are cooking. Boil the gnocchi until they start to rise to the top, plus a minute or so more. Remove the gnocchi to drain.
8. To serve the gnocchi:
  - A bit ahead of time prepare the butter and sage: melt the butter in a pan until bubbly, then cook the fresh sage in the butter for a few minutes (Do not use dried sage.)
  - Remove from heat and let the sage steep in the butter until ready to serve the gnocchi.
  - Reheat the gnocchi in the butter.
  - Remove to warm serving bowls.
  - Garnish with shaved parmigiano and season with fresh ground pepper.
  - Serve immediately

Some variations:

- Serve combined with spinach gnocchi for a very colorful (and tasty) presentation.
- Substitute balsamic vinegar for the lemon zest as in Babbo's *Pumpkin Lunes* recipe.
- Serve the gnocchi in a light tomato sauce instead of the butter and sage.
- Try a different herb in place of sage.
- Instead of nutmeg, try something completely different like cayenne pepper and vary the sauce accordingly.