

Spinach & Ricotta Gnocchi

With Burnt Sage Butter

Type: Main/Entree

Serves: 30 tastes

Recipe source: Stephanie Alexander Cook's Companion

Fresh from the garden: Spinach

EQUIPMENT:	INGREDIENTS:
Tea towel 1 Large Wide Saucepan 1 Slotted spoon 1 large rectangle baking dish Paper towel or small piece of baking paper Large frying pan Silicone or wooden spatula for frying	Pre-prepared spinach dough from fridge 250 g butter 12 sage leaves $\frac{1}{4}$ cup Plain flour for dusting Small amount of butter for greasing salt

What to do:

1. Preheat oven to 140 degrees
2. Wipe down your stainless bench and dry very well with the tea towel
3. Put some flour Dust the bench lightly with flour and turn spinach mixture out onto bench.
4. Pinch a bit of the mixture off and roll into small balls about 1cm round on the bench
5. When all balls are done sift some flour over the top of the balls.
6. Using paper towel and a small amount of butter grease the baking dish with a very thin film of butter just so the gnocchi won't stick. Put in oven to keep warm
7. Half fill the saucepan with warm water add a couple of pinches of salt and bring to a simmer (small bubbles)
8. Put $\frac{1}{4}$ of the gnocchi balls into the water. Make sure the water keeps simmering - you may need to turn flame up to bring back to a simmer. When gnocchi are cooked they will rise to the top (about 5 minutes). Remove with slotted spoon and place in warm greased dish and put back into the oven. Repeat these steps until all gnocchi are cooked
9. Melt half of butter and put in sage leaves and cook until crisp then remove leaves and put aside.
10. Add remaining butter and cook until brown coloured and smelling nutty.
11. Remove gnocchi from oven and pour butter sauce over gnocchi, sprinkle sage leaves back over and serve immediately with extra grated parmesan for garnish.

