Butternut Squash Gnocchi
makes 6-8 servings

Ingredients
2 cups butternut squash purée
2 cups flour
1 egg, lightly whisked
1 cup parmesan, finely grated
1 tsp salt
¼-1/2 teaspoon nutmeg
½ cup butter
1 small handful fresh sage, chopped fine

Method

1. **For squash purée:** Cut butternut squash in half, remove seeds, place on a lightly greased baking sheet and roast at 350 F until soft. Let cool until it is a comfortable temperature to handle. Remove peel with spoon or fingers. Puree in a food processor or mash with a potato masher. Chill in fridge or freeze until you are ready to make gnocchi.
2. **For gnocchi:** Strain chilled or de-thawed squash to remove all excess water. Mix flour, egg, parmesan, salt, and nutmeg together and add in squash, trying not to overwork (I like to use my hands this part).
3. On a lightly floured surface, roll handfuls of dough into tubes, approximately ½ inch diameter. Cut tubes into 2 cm pieces, and lightly indent each piece with a fork (this helps the gnocchi hold onto the sauce). Place gnocchi on a lightly floured surface until you are ready to boil them.
4. Bring a large pot of water and 1-2 tbsp sea salt to a rapid boil. Boil gnocchi until they float to the top (5-7 mins), then drain.
5. **For sage brown butter:** While gnocchi is boiling, melt butter in a sauté pan over low heat. Add sage and cook slowly until butter is browned. Toss cooked gnocchi in brown butter and sauté until lightly browned (3-5mins).
6. Serve with a garnish of parmesan and fresh sage.