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Dawley Farm Village
at the Roundabout
cooksbak.com

Homemade Gnocchi with Pumpkin Sage Sauce Serves 4

Pillowy-soft gnocchi and a creamy pumpkin sauce create the ultimate comfort dish for cozy, autumn evenings. Great for gatherings or a quiet dinner at home, this dish is a celebration of fall flavors, and is surprisingly easy to make from scratch. Each bite is a reminder of how simple ingredients can come together to make something truly special.

Homemade Gnocchi Ingredients:

1 lb Yukon gold potatoes (about 2 small potatoes)
1 egg yolk, beaten
1/2 cup ricotta cheese, drained
1/2 teaspoon Kosher salt
1-1/4 cups 00 (double zero) flour,
plus more for working surfaces
Semolina flour for dusting

Directions:

1. Make the gnocchi. Prep a sheet pan by dusting it with semolina flour; set aside. Boil the potatoes, skin on, until tender, about 20-25 minutes. Use a fork to ensure that the potatoes are soft and tender. Cool the potatoes, then peel off their skins. Discard the skin and cut the peeled potatoes into smaller pieces. Press the potatoes through a potato ricer into a large bowl. Let the potatoes cool for a few minutes. They should be warm, but not hot when mixing; this will help the ingredients bind together.

2. In the center of the pressed potatoes, create a small well. Add the egg yolk, ricotta cheese, and salt. Sprinkle some of the flour on top, then gently mix with a fork to combine the ingredients. Continue to slowly incorporate the rest of the flour into the potato mixture until the dough is fairly smooth and pliable.

3. Using your hands, gather the dough and form it into a ball. Do not knead the dough. If the dough is sticking to your fingers, sprinkle with a little extra flour. Cover and let the dough rest for about 10-15 minutes.

4. After the dough has rested, place it on a work surface that has been dusted with semolina flour. Cut the dough into 4 equal pieces using a dough cutter. Roll the 4 pieces into roughly 20" long ropes. Cut each rope into individual pieces, about 3/4" in length. Sprinkle with a little more flour to prevent the pieces from sticking together. Let them rest for another 10-15 minutes.

5. With a gnocchi board, form the gnocchi. Holding the board at an angle, use your thumb to gently roll each piece against the board to create ridges on one side and a small well on the reverse side. Repeat this rolling process for all of the remaining pieces. Place the gnocchi on the prepped sheet pan and set aside.

6. Prepare the crispy sage leaves. In a large skillet, melt the butter. Sizzle the sage leaves in the butter until just crisp, being careful not to burn the sage nor the butter. Remove the sage leaves with tongs and let them drain on a paper towel-lined plate.

7. Make the pumpkin sage sauce. In the same skillet, add the olive oil and heat over medium heat. Cook the garlic and shallot until soft and fragrant, about 2-4 minutes. Deglaze the pan with the sherry and cook for another 2-4 minutes, or until the alcohol cooks away. Add the salt, pepper, cayenne, and nutmeg, and cook for another minute. Add the pumpkin puree, chicken stock, and tomato paste. Heat until it reaches a simmer. Stir in the half-n-half. Keep the sauce on low heat while boiling the gnocchi.

8. Bring a large pot of water to a boil. Salt the water and cook gnocchi in batches for 30 sec - 1 minute. The gnocchi are ready when they float to the top of the water. Use a slotted spoon and transfer the gnocchi directly into the sauce. Repeat with all of the gnocchi and toss to cover the gnocchi in the pumpkin sauce.

9. Garnish with the crispy sage leaves, pepitas, and a generous handful of finely grated Parmesan cheese. Serve hot.