

## BAKED GNOCCHI WITH BROCCOLI AND BLUE CHEESE



**Serving:** 4

**Cooking Time:** Not Specified

**Prep Time:** 70 min

### INGREDIENTS

- **Gnocchi:**

- 500g potatoes, baked, peeled and purée
- 15ml (1tbsp) butter
- 1 large egg
- 150g cake flour
- salt and freshly ground black pepper, to taste
- 300g tenderstem broccoli, par boiled
- 100g blue cheese, crumbled
- 250ml (1 cup) fresh cream
- salt and freshly ground black pepper, to taste
- Parmesan, freshly grated to serve
- Pumpkin seeds, to serve

## INSTRUCTIONS

1. To make the gnocchi, put the potatoes into a mixing bowl and while still hot, mix in the butter, egg, flour and season.
2. Knead for a few seconds.
3. Take a little potato dough and roll with your hands until it is the thickness of your finger.
4. Cut into 3cm pieces. Place the pieces in the palm of your hand and make a dimple in the dough with your thumb. Place on a floured surface and continue until all of the dough is used.
5. In plenty of boiling salted water drop the gnocchi in one by one. As the gnocchi rises to the surface, remove with a slotted spoon and drain.
6. Preheat the oven to 180°C.
7. Lightly butter an ovenproof dish.
8. Put the gnocchi, broccoli, cheese and cream in a bowl and stir well. Season.
9. Spoon the gnocchi mixture into the dish and bake until golden and bubbling, about 20 minutes.
10. Sprinkle with the Parmesan, pumpkin seeds and serve with a fresh green salad.