

## POTATO GNOCCHI WITH SAGE BUTTER SAUCE



**Serving:** 6

**Cooking Time:** 45 min

**Prep Time:** Not Specified

### INGREDIENTS

- Potato Gnocchi

- 1 kg Nicola Potatoes (about 5)
- 150 g Flour, plus extra for dusting
- 40 g Parmesan, grated
- 1 Egg, beaten
- Finely grated nutmeg (optional)
- Sage Butter Sauce
- 80 g Butter, coarsely chopped
- 12 Sage Leaves
- 30 ml Olive oil
- 1tbsp Lemon Juice
- 40g Grated Parmesan to serve

## INSTRUCTIONS

### FOR THE GNOCCHI

1. Cook the potato in boiling salted water until tender (25-30 minutes), drain well and press through a potato ricer.
2. Add the flour, Nutmeg, Parmesan and the egg and gently mix to combine.
3. Knead to bring together (do not overwork).
4. Divide dough into thirds and, working with a piece at a time (cover remainder to keep warm), roll on a floured surface to a 2cm-diameter cylinder, cut into 4cm pieces and place on a tray dusted with flour.
5. Blanch gnocchi, in batches, in simmering salted water until gnocchi float for 2 minutes, refresh in iced water, drain, place on trays lined with baking paper, drizzle with a little oil and set aside.

### FOR THE SAUCE

1. Melt the butter in a frying pan over medium-high heat, add the sage, stir occasionally until crisp (1-2 minutes).
2. Remove the sage with a slotted spoon and set aside.

3. Add the Gnocchi, Lemon Juice and Olive Oil to the pan, and heat through for a couple of minutes.
4. Divide amongst 6 plates, scatter with Sage leaves and grated Parmesan.