Pumpkin Gnocchi with Butter and Sage

Ingredients

1kg piece Jap pumpkin, peeled, cut into 3cm pieces
Olive oil
1 1/2 to 1 3/4 cups plain flour
1 1/2 teaspoons salt
1/2 teaspoon white pepper
125g butter, chopped
1/2 cup sage leaves
Shaved pecorino cheese, to serve

Method

Preheat oven to 200°C. Line a baking tray with baking paper. Place pumpkin on tray. Coat with oil. Season with salt and white pepper. Roast for 40 to 45 minutes or until tender. Transfer to a large bowl. Mash until smooth. Stand for 10 minutes.

Sift 1 1/2 cups flour over pumpkin. Season with salt and pepper. Stir until well combined and a soft dough forms (see tip).

Turn dough onto a lightly floured surface. Knead gently for 3 minutes. Divide into 4 pieces. Roll each piece into a 30cm-long sausage shape. Cut each roll into 3cm pieces. Press with a fork (see note).

Bring a large saucepan of salted water to the boil over high heat. Add one-quarter of the gnocchi. Cook for 2 minutes or until gnocchi rise to the surface. Cook for a further 2 minutes. Remove with a slotted spoon to a large bowl. Cover with foil to keep warm. Repeat with remaining gnocchi, in 3 batches.

Heat butter in a small saucepan over medium heat until melted and sizzling. Add sage. Cook for 2 minutes or until butter turns golden. Spoon gnocchi into bowls. Spoon over sage butter. Season with pepper. Top with pecorino and serve.

You should have 700g pumpkin after it has been peeled and chopped. Tip: If dough is too wet or sticky, sift over remaining 1/4 cup flour. Homemade gnocchi: Rolling gnocchi over the prongs of a fork or pressing indentations increases the surface area so the gnocchi can hold and absorb more sauce. Gnocchi cooks faster than other pasta and can fall apart if overcooked.