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Pumpkin Gnocchi with Sage

By Chef Thomas Schmidt

Ingredients

- 1 cup of puréed cooked pumpkin (1/2 pumpkin remove seeds, roast in a 300 degree oven until soft and somewhat dried out)
- 1 cup Bellwether Farms ricotta
- 2 large farm eggs
- 2 teaspoons kosher salt
- 1/4 cup finely grated Vella dry jack
- 3 - 4 cups all-purpose flour

Method

Mix the pumpkin purée, ricotta, dry jack, eggs and salt together in a large bowl. Add 2 cups of the flour and mix well with your hands. The dough should be very sticky, impossible to work. Add another half cup of flour and mix that in — you want the dough to still be pretty sticky, but pliable enough to shape into a large log. If it's not, keep adding a little flour at a time until you can get a soft dough that will be rollable. It should never require more than 4 cups of flour. Cover the dough with a damp towel.

Cut the dough into four equal pieces. Take one piece and cut it in half. Roll the piece of dough into a snake about 1/2 inch thick, then cut it into pieces about the thickness of a fork. Flatten out with the tines of a fork. Put on floured sheet pan with parchment and freeze or boil in lightly salted water.

Repeat the process with the rest of the dough.

Sage Butter

- Sage leaves
- Butter
- Salt

Method

Heat butter in a thick bottomed sauce pan with sage leaves and some salt. When melted, mix with a wooden spoon and taste for saltiness. Add more salt if needed. Heat over high heat stirring often, until butter is bubbly and brown. Before the butter is too brown, pour contents into a cold sauce pan or casserole to stop cooking. Keep warm.

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Toss the cooked gnocchi in some of the butter, plate up and garnish with some leaves and a little more butter. Top with some grated Vella dry jack.