



# Pumpkin Gnocchi

*serves 4-6*

- 3/4 cup all-purpose flour (gluten-free is fine)
- 1/2 teaspoon ground nutmeg
- 2 cups pumpkin or squash puree, well drained
- 1-2 whole eggs, lightly beaten
- 1 cup grated pecorino

Mound flour in center of a large work surface; add 1 tablespoon salt and the nutmeg. Using a fork, mix until well combined. Make a well in the center of the flour mixture. Add pumpkin or squash, eggs and grated cheese to well. Slowly incorporate flour, beginning with inner rim of well. When flour is incorporated, gather dough together to form a rounded mass; knead mixture until smooth, 4-5 minutes.

Divide dough into 6 equal pieces. Roll each piece of dough into a cylinder about 1" in diameter; cut into 1/2"-long pieces. Transfer gnocchi to a parchment-lined baking sheet and cover with a clean, damp towel. Repeat process until all the dough has been used.

If you are going to save any for future use, freeze them on a cookie sheet until firm and then scoop them into a resealable bag. Use within a month or so. You can also boil them (instructions follow), cool them, toss them in olive oil and store them in the fridge for a couple of days.

Bring 6 quarts water to a boil in a large pot over high heat. Generously salt water and return to a boil. Add gnocchi and cook until they rise to the top, about 4 minutes. Remove with a slotted spoon. You can sauce them right away (brown butter and sage, pesto, tomato sauce, etc.) or saute them on both sides in a little butter and olive oil over medium-high until crispy and lightly browned and then sauce them.