

Cauliflower Gnocchi with Kale Pesto



Ingredients

1 cup roasted cauliflower, chopped, left over from our Whole Roasted Cauliflower recipe or 1 cup raw cauliflower

1/2 tsp salt

2 tbsp Extra Virgin olive oil

2 tbsp tapioca starch

¼ cup potato starch

2/3 cup kale, blanched and chopped (for kale pesto)

1 clove garlic (for kale pesto)

1/4 cup pine nuts, toasted (for kale pesto)

1 lemon, juiced (for kale pesto)

1/4 cup Extra Virgin olive oil (for kale pesto)

1/2 cup parmesan cheese, grated, plus extra for serving (for kale pesto)

Salt and pepper to season (for kale pesto)

Method:

1. If using raw cauliflower, steam cauliflower until tender and easily pierced with a fork, 10-13 minutes. Cool the cauliflower slightly and put the florets in a tea towel. Squeeze out as much water as possible.
2. Place the cooked cauliflower in a food processor with salt and olive oil. Process to almost a puree. Whisk salt, tapioca and potato starches together in a bowl and then add to the food processor. Process until the dough comes together.
3. Turn the gnocchi dough out on a work surface, work into a smooth ball and divide into 8 equal parts. Roll into a log that's about 2cm thick, then cut into small 2cm pieces.
4. Bring a pot of lightly salted water to a boil. Cook the gnocchi in batches until they float to the surface, about 3 minutes. Scoop the gnocchi out with a slotted spoon and transfer to a lightly oiled tray.
5. Place a large non-stick frying pan over medium heat and add enough olive oil to cover the base of the pan. When the oil is simmering and hot, crisp the gnocchi in a single layer without touching for 3-4 minutes on each side until golden brown. Repeat until all the gnocchi are cooked.
6. To make the kale pesto, put the kale, garlic, pine nuts, lemon juice, olive oil and parmesan in a food processor and blend to a paste. Season with salt and pepper.
7. Place the gnocchi on a serving dish, spoon over kale pesto and top with extra parmesan.