

Sweet Potato Gnocchi



A twist to your traditional gnocchi.

Ingredients

500 g sweet potatoes

1/2 cup ricotta

1/2 cup pecorino cheese, grated

2 cups tipo 00 Flour or plain flour

1 egg

3/4 tsp salt

1 cup peas, blanched

2 tbsp extra virgin olive oil

3 garlic cloves, crushed

1 tbsp parsley, chopped

1 tbsp basil, roughly chopped

1 tbsp mint, chopped

1 lemon, cut into wedges

Method:

1. Preheat the oven to 190C.
2. Pierce sweet potatoes with a fork or a sharp knife. Place on a baking tray and roast in the oven for about an hour or until the sweet potatoes are soft. Remove from the oven and let them cool.
3. In a large bowl, add the scooped out flesh of the sweet potato and mash. Stir in the ricotta, pecorino, egg, salt, flour and knead until you have a soft dough.
4. Cut the dough into 6 pieces, roll each piece into a log, flouring as you go along to prevent sticking. Cut into bite size pieces and roll onto a gnocchi board or the back of a fork.
5. Bring a large saucepan of salted water to a boil, add the gnocchi and stir occasionally to prevent them from sticking to the bottom of the pan. When they float to the surface, the gnocchi is ready. Drain. Reserve a small amount of gnocchi cooking water.
6. Return pan back to heat, drizzle olive oil, saute the garlic for 1-2 minutes then add the gnocchi. Add the parsley, basil, mint, parmesan, a splash of the gnocchi cooking water and toss to emulsify.
7. Serve with lemon wedges and extra parmesan on top if desired.