PUMPKIN GNOCCHI

Ingredients:
250gms potatoes
300gms pumpkin
200gms flour
Salt, olive oil,
50gms parmesan

Equipment:
cutting board, slotted spoon
measuring cup/jug
saucepan/colander, baking tray
potato masher
blender
peeler, sharp knife

Method:
1. Peel, cut potatoes and pumpkin in small chunks, boil potatoes in saucepan for 15mins. Steam pumpkin 10mins.
2. Drain potatoes through colander, place back in saucepan and mash with pumpkin. Place another large saucepan of water on to boil while making gnocchi.
3. To pumpkin mix add flour and salt until thick dough consistency.
4. Flour bench, put dough on bench, divide dough into 4, roll into sausages then cut each sausage in 2cm lengths.
5. Add salt and slurp of olive oil to boiling water, add about 10 gnocchi to water, when they rise to the top in about 3 mins remove them with slotted spoon, place on tray and keep warm in oven (about 100°C). Cover gnocchi with grated parmesan.
6. Repeat with remaining gnocchi.