

Ricotta gnocchi

with pumpkin sauce, apples and feta cheese

A recipe by Lena Fuchs (Mein leckeres Leben)

on behalf of Gmundner Keramik



Ingredients (for 4 servings):

For the gnocchi

- 500 g ricotta
- 2 eggs
- 300 g spelt flour
- 1 tsp turmeric
- Salt, ground pepper



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HANDGEFERTIGT SEIT 1492

For the pumpkin sauce

- 1 onion
- 1 garlic clove
- 1 small pumpkin - hokkaido or butternut
- 2 tsp tomato paste
- 1 tsp sugar or honey
- 200 ml vegetable stock
- 100 ml whipping cream
- 1 organic lemon, grated
- 1 handful fresh parsley
- Salt, ground pepper
- Olive oil

Furthermore

- 2 apples
- 150 g feta cheese
- 2 tsp chestnut or forest honey
- 1 Orange
- 1 handful pumpkin seeds
- A small knob of butter

Preparation

1. For the gnocchi, put all the ingredients in a bowl and mix to a smooth dough. Place the dough on a floured work surface, divide in half and shape into two rolls with floured hands. Cut into approx. 2 cm pieces with a knife or pastry card.
2. For the pumpkin sauce, chop the onion and garlic. Cut the pumpkin into small pieces as well. Heat some olive oil in a pot. Sauté the onion and garlic. Add the tomato paste, a little salt and sugar and let it caramelize slightly. Add the pumpkin. Pour in vegetable stock and cook for 15 minutes until soft. Add whipped cream and puree everything into a creamy sauce. Season to taste with salt and pepper.
3. Cut the apples into slices for the caramelised apples. Melt a small knob of butter in a frying pan. Sauté the apple slices on both sides. Add the honey and orange juice and simmer gently for 1-2 minutes.
4. For the gnocchi, bring plenty of salted water to boil and cook the gnocchi in batches for 2-3 minutes until they float to the surface. Lift out with a skimmer and fry in a pan with a little butter.
5. Add the pumpkin sauce to the gnocchi in the pan and toss. Mix in the freshly chopped parsley and grate some fresh lemon zest over the gnocchi. Serve the gnocchi with the apples, some crumbled feta cheese and pumpkin seeds on top.



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