

Sweet Potato Gnocchi with Brown Butter and Sage

Makes: 6-8 servings

Total Time: 45 minutes

Ingredients:

- 1lb sweet potato
- 1 cup whole milk ricotta, drained in sieve for 30 minutes
- ¼ cup Parmesan cheese
- 1 ½ teaspoons salt
- ½ teaspoon black pepper
- ¼ teaspoon nutmeg
- 1 ¼ cup flour
- 8 tablespoons butter
- ¼ cup fresh sage leaves, torn
- ¼ cup heavy cream
- 2 cloves garlic
- ¼ cup Parmesan cheese, plus more for topping

Directions

Pierce the sweet potato several times with a fork and wrap in a damp towel. Place on a plate and microwave until soft, about 7 minutes.

Once soft, scoop out the flesh into a mixing bowl and discard the skin. Add in the ricotta, Parmesan, salt, pepper and nutmeg. Mix until smooth. Add the flour ½ cup at a time, kneading very gently after each addition.

As the dough comes together and becomes easier to handle, transfer to a clean floured work surface and form into three equal balls. Roll and stretch out one ball into a long, 1-inch thick rope-like shape. Cut into 1-inch segments and transfer to a bowl.

Bring a large pot of water to a boil and add the gnocchi. Boil until the gnocchi until they start to rise to the top of the water and float, about 4-5 minutes. Remove from pot and drain. Toss gently with a bit of olive oil. At this point the recipe can be continued or the gnocchi can be refrigerated or frozen until ready to use.

Heat the butter in a large skillet over medium-high heat. Add sage and cook until brown specks begin to appear, butter is foamy and sage is crispy. Add the gnocchi and pan-fry until golden brown on the outside. Once the gnocchi is golden brown, add garlic, and a generous sprinkle of salt. Stir and continue to fry for several more minutes, working in batches if needed. Add the cream and Parmesan, tossing gently to coat and warm. Serve immediately with a sprinkle of salt, pepper to taste and additional Parmesan.