

## Gnocchi with Pumpkin Cream Sauce

PREP TIME: 10 MIN | COOK TIME: 30 MIN | SERVES 2-4

### INGREDIENTS

2 lbs russet potato to yeild about 540 grams of potato flesh.

25 grams almond flour

10 grams tapioca flour

1 egg yolk

2 tbsp dairy-free butter

For the sauce:

200 grams pure pumpkin

200 grams vegetable broth

150 grams cashew cream

1/2 large shallot

2 tbsp dairy-free butter

1 tsp salt

1/2 tsp pepper

1/8 tsp ground nutmeg

### INSTRUCTIONS

1) First, you are going to cook your potatoes until nice and soft. I cook mine in the microwave until they are soft all the way through. It is important to get them completely soft and cooked so the dough has the correct texture.

2) Once cooked, peel the potatoes completely. Now it's time to "mash" the potatoes. I use a serrated muddler and it works perfectly. You need to thoroughly mash/rice them very finely. You could try placing your potatoes in a food processor or use a potato ricer if you have one.

3) Once completely smooth, add in the yolk and flours and mix together well. The dough should hold together well at this point. If it is still sticky, add a tbsp of more flour at a time until it holds together, but is not crumbly.

4) Pat the dough into a disk, then divide the dough into 4 equal sections.

5) Roll each section into about 10 inch long ropes/logs that are about an inch thick in diameter.

6) Now, cut the strips into individual "pillows" about 3/4-1 in thick.

7) Get a large pot of water heated to a gentle boil. Working in small batches, using a slotted spoon, gently place the gnocchi in the water and let them boil for about a minute. They will float to the surface when they are done cooking.

8) Once they have floated to the surface, gently spoon them out and place them on a parchment paper lined cookie sheet.

9) Once all the gnocchi has been boiled, get a large skillet warm over medium heat. Working in batches, you are going to fry up the gnocchi. Place 2 tbsp of butter in a skillet and cook the gnocchi until golden and crispy on all sides. Set aside the cooked gnocchi. Now, it's time to make the sauce.

10) Add a tbsp or 2 of butter to the skillet and saute the shallot until fragrant and soft. Add in the cashew cream, vegetable broth, pumpkin and spices. Stir and heat the sauce until warm.

11) Add the gnocchi to the sauce, then serve immediately.

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