

Pumpkin Gnocchi with Grated Amaretti Cookies
Scotto Sundry Suppers and Other Fabulous Feasts
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Servings: 6

Ingredients

8-ounce cheese pumpkin or butternut squash, peeled, seeded and cut into 2-inch pieces
Salt and freshly ground black pepper
Sugar
3-pound russet potatoes
2 ½ cup all-purpose flour
1 extra-large egg
1 teaspoon salt
1 cup extra-virgin olive oil
3 tablespoon butter
3 small amaretti cookies
½ cup Parmigiano Reggiano

Preparation

1. Preheat the oven to 300°F. Season the pumpkin with salt, pepper, and sugar to taste and wrap well in aluminum foil. Roast for 1 hour. Unwrap and transfer the cooked pumpkin flesh, less any excess juice, to a food processor and puree until smooth. Let cool.
2. Meanwhile, place the potatoes in a saucepan with water to cover. Cook at a low boil until soft, about 45 minutes. While the potatoes are still warm, peel them and pass them through a food mill or ricer. **Do not mash.**
3. Place the potatoes on a clean work surface. Make a well in the center of the potatoes and fold in the pumpkin puree until it is evenly incorporated. Create another well and sprinkle the flour all over the pumpkin and potatoes. Break the egg in the center, add the salt, and mix together with a fork, as you would for pasta dough. When the egg is mixed in, bring the dough together and knead into a ball form. Continue to knead for 2 to 3 minutes, or until the ball is dry to the touch.
4. Bring 7 quarts of water to a boil in a large pot.
5. Divide the dough into 4 balls. Roll one ball at a time into a 3/4-inch rope and cut it into 3/4-inch pieces. Drop the dough pieces into the boiling water and cook until the pieces float to the surface, about 3 minutes. Use a skimmer or slotted spoon to remove the gnocchi and transfer them into an ice water bath. Continue making and cooking the gnocchi until the dough is gone. Remove the gnocchi from the ice bath, drain, and add to a mixing bowl. Toss with a little olive oil and set aside until ready to cook.
6. Heat the butter and olive oil in a frying pan over medium-high heat and fry the gnocchi until they are golden brown, about 3 minutes. Season the gnocchi with salt and pepper to taste. Place the gnocchi in a bowl or on a plate. Using a hand grater, grate the amaretti cookies over the gnocchi and sprinkle with Parmigiano.

Donna's Note: Make sure that you use a [potato ricer](#) for the fluffiest of potato. I scrubbed and pricked my russet potatoes all around and baked in a 350° oven until tender. For the best way to make gnocchi dough, follow [Chef Will Murray's](#) YouTube Video.