

Sweet Potato Gnocchi

MAKES:4

PREPARATION TIME:1 1/2 hour

COOK TIME:10 min

INGREDIENTS:

- 3 medium sweet potatoes
- 115g spinach
- 2 egg yolks
- 1/2 tsp salt
- 300g plain flour
- 2 tbsp Filippo Berio Classico Olive Oil
- 2 garlic cloves, finely chopped
- 1 red chilli, finely chopped
- Parmesan for grating
- Filippo Berio Extra Virgin Olive Oil to drizzle

METHOD:

Preheat the oven to 200°C, line a roasting tray with baking parchment and place the sweet potatoes in the oven for 40-50 minutes until tender. Remove when cooked and leave to cool.

Wilt the spinach in a pan with a little water and leave to cool in a sieve. Squeeze out excess water, coarsely chop and set aside.

When cool, halve the sweet potatoes and scoop the flesh into a large bowl. Mash until smooth, add the chopped spinach, egg yolks, salt and mix well.

Add the flour in small batches until you have a workable dough (You may not need to add all the flour).

On a floured surface, divide your dough into 4 and roll each portion into a log about 1.5cm thick. Cut into individual pieces around 2cm long. Once shaped, place on a tray and then into the fridge for about 30 minutes to firm up.

Bring a large pan of salted water to the boil. Add the cavolo nero and boil for 3-4 minutes. Remove and leave to cool slightly – keeping the water. When cooled, roughly chop.

Remove the gnocchi from the fridge. Gently place the gnocchi into the water and cook until they rise to the surface (should take 2-4 minutes). Cook these in batches so they don't stick together; then, using a slotted spoon, remove the gnocchi from the pan and onto a cooling rack to dry.

In a large frying pan, cook the garlic in Filippo Berio Classico Olive Oil on a low heat for 2 minutes. Add the chilli and cook for a further two minutes.



Cook it with: Olio extra vergine di oliva Fruttato