Passionate Chefs

Potato Gnocchi in Sage Burnt Butter Sauce

Season: All year  
Type: Main  
Difficulty: Medium  
Serves: 6 or 15 tastes

Recipe Source: Vauchuse Public School SAKG website  
Fresh from the garden: Potatoes, sage, eggs

### Equipment:
- Chopping Boards
- Measuring Spoons and Cup
- Kitchen Scales
- Bowls
- 1 large saucepan
- 1 frypan
- Colander
- Grater
- Wooden Spoon
- Wooden Skewer
- Potato Ricer/Masher
- Forks
- Paper towel
- Baking paper

### Ingredients:
- 500g potatoes
- 120g plain flour (plus a little extra)
- 1 tsp salt
- 2 egg yolks
- 100g butter (cubed)
- 10 sage leaves
- Parmesan Cheese

### What to do:

- Place unpeeled potatoes into a large pot of cold salted water. Bring to the boil and simmer till tender (test with a wooden skewer).
- Drain and allow to cool.
- Peel and mash the potatoes until really smooth.
- Fill a large saucepan ¾ full with water and bring to the boil whilst completing the next steps.
- In a large bowl combine mashed potatoes with flour, egg yolks, salt and pepper.
- Knead gently to form a light dough.
- Divide dough and roll each piece into sausage like shapes on a floured surface.
- Cut into two centimetre pieces. Gently press a floured fork onto each Gnocchi gem. Lay ready gems on to a lined baking tray.
- Carefully drop Gnocchi into boiling salted water in small batches. When the Gnocchi float to the top they are ready to eat. Remove from water with slotted spoon.
- Melt butter in frypan over medium heat. When butter starts to foam carefully tip the pan to check the colour. As soon as the butter starts to turn golden brown add the sage.
• Cook the sage for one minute or until it is crisp. Remove sage from pan with a slotted spoon and drain on paper towel. Reduce heat and keep the golden butter warm.
• To serve place Gnocchi in a bowl pour over the burnt butter sauce, scatter with crispy sage leaves and shave parmesan on top.

![Gnocchi dish](image-url)