

Sweet Potato Gnocchi with sage brown butter, prosciutto, peas, and goat cheese

Recipe courtesy of UConn Dining Services | dining.uconn.edu/recipes

Servings 4

Gnocchi Ingredients

- 2 medium sweet potatoes
- 2 ½ cups all-purpose flour divided
- 2 teaspoons salt

Gnocchi Instructions

1. Preheat the oven to 400 degrees F. On a small sheet pan or in a 9x6 baking dish, cover bottom with kosher salt. Poke a few holes in the sweet potatoes with a fork and then bake them on top of salt for 40-50 minutes or until tender. (this will draw out extra moisture from the potatoes) You'll know they're done when a fork can be pressed into the center rather easily. Set aside to cool enough for you to handle them easily.
2. Combine the salt and 2 cups of the flour. Flour a work surface and pour your flour mixture onto the surface. Make a well in the middle of the flour.
3. Once the sweet potatoes are cool enough to handle, remove the skin and place them, one at a time, into the potato ricer. * Rice the potatoes right on top of the flour.
4. Once the potatoes have been riced, flour your hands and begin working the sweet potato into the flour. Continue to work the mixture until it's fully combined. You don't want the dough to be sticky so keep adding flour until you get a nice dry dough. This *could* take a decent bit of extra flour if your potatoes were on the larger side.
5. Once fully combined, roll the dough into a ball and cut it into eight even pieces. Roll each piece into a long log that's about 1/2 an inch thick. Cut the gnocchi into 1-inch pieces. Gently toss each piece into flour to ensure that it's dry and not sticky at any edges. Continue until you've cut out pieces from all the dough. Optional: using a gnocchi board or fork, press grooves into each piece of gnocchi.
6. The gnocchi can be stored in the fridge for 3 days and the freeze for a few weeks or cooked right away.

To Cook the Gnocchi

Heat a pot of salted water to boil. Add gnocchi and let cook for a couple minutes. Once the gnocchi floats to the surface of the water, let it boil for 30 more seconds and then remove it from the water using a slotted spoon.

Plate Ingredients

- 4 servings of gnocchi
- 6 tablespoons of butter
- 8-10 sage leaves
- 4 tablespoons shallot (julienned)
- 1 cup fresh peas
- 2 oz sliced prosciutto
- 2 oz goat cheese
- Pea shoots for garnish

Instructions

1. In large sauté pan heat 6 tablespoons butter over medium high heat. Add sage and shallots to melted butter, continue to cook.
2. While butter is melting, cook your gnocchi in the salted water. Once the gnocchi starts to float, place 1 cup fresh peas into water with gnocchi for 2 minutes.
3. Cook the butter and sage until butter starts to brown. Quickly add gnocchi and peas to the now browned butter and sage.
4. Continue to sauté ingredients for 2-3 minutes. Add sliced prosciutto to pan and cook for 1 more minute.
5. Transfer to serving plate and drop dollops of goat cheese over gnocchi.
6. Garnish with pea shoots, serve.