



WINTER'S FLAT PRIMARY SCHOOL
Stephanie Alexander Kitchen Garden Program

POTATO GNOCCHI WITH SAGE

Season: Spring

Group

Recipe source: Stephanie Alexander Kitchen Garden Cooking with Kids

Fresh from the garden:

- Sage

Equipment: <ul style="list-style-type: none">• Ovenproof serving dish• Chopping Board• Large knife• Large Saucepan• Scales• Bowls – 1 small, 1 medium• Skewer• Colander• Fork• Baking tray	<ul style="list-style-type: none">• Grater• Potato ricer• Course strainer• Pastry scraper• Slotted spoon• Non-stick frying pan• Heatproof mat• 4 serving platters
Ingredients: <ul style="list-style-type: none">• 1.5 kg floury potatoes (Sebago)• 1 egg• 375g plain flour• sea salt	Sauce <ul style="list-style-type: none">• 20 large sage leaves• 200g butter• Parmesan Cheese• Freshly ground black pepper

What to do:

1. Preheat oven to 120C and place ovenproof dish in oven to keep warm
2. Place potatoes in large saucepan with a little salt and enough cold water to well cover. Cook on a high heat for about 15 minutes. Use the skewer to check if the potatoes are tender. Strain potatoes in colander
3. Cut potatoes in half and press through a potato ricer over a medium bowl
4. Add egg and season with salt, mix until just combined with fork

5. Bring the large saucepan of salted water to the boil, reduce to simmer
6. Sprinkle half the flour onto a clean bench. Place potato mixture on top, flatten the mixture and sprinkle with remaining flour. Press the mixture down with your fingers and fold it over with a pastry scraper, repeat until all the flour has been incorporated
7. Bring dough together to form a ball. Divide into 4, roll each into 2cm diameter sausage shapes, use a small amount of flour to dust. Cut into 2cm pieces and set on a floured tray
8. Gently add batches of gnocchi to the saucepan of simmering water, cook until they rise to the surface (about 3 minutes). Remove with slotted spoon and place in the warm ovenproof dish. Scatter with grated parmesan cheese and return to oven
9. Repeat process until all gnocchi is cooked

10. To Make the Sauce

11. Spread sage leaves in the non-stick frying pan and add the butter Fry until the leaves are crisp and the butter has become a nut brown colour
12. Transfer the gnocchi into 4 serving dishes
13. Spoon the sauce over the gnocchi and add some freshly ground cracked pepper
14. Serve immediately