



PROJECT: GET IT DONE TOGETHER

Des Linden's Favorite Sweet Potato Gnocchi with Brown Butter and Sage

What materials you need:

- cutting board
- mixing bowl
- knife
- large pot
- cheese grater
- fork
- 1/4 measure cup
- 1 cup measure
- large saute pan
- wooden spoon
- slotted spoon
- plastic wrap
- sheet tray lined with parchment paper

Ingredients:

- 1 1/3 cup flour (reserve 1/4 cup)
- 1 oz Parmesan cheese
- 3 oz butter
- 8 - 10 sage leaves
- 1 1/2 lb. sweet potatoes peeled
- 1 Lemon
- sea salt

Night Before:

- Preheat oven to 375 F
- Poke sweet potatoes with a fork. Lightly drizzle with olive oil and season with sea salt.
- Bake in oven for 1 hour or until potatoes are tender.
- Mash the sweet potatoes with a fork and measure out 1 3/4 cup sweet potato puree. Save the remaining for a snack.
- Cover with plastic wrap and place in fridge.

How to Prepare:

- Fill a large pot with water and place on stove on low heat
- In a bowl, mix wet ingredients: mashed sweet potatoes, egg yolks, 1 teaspoon lemon zest, and Parmesan. Season with sea salt.
- (How to zest a lemon: wash lemon and then using the smallest openings on a box grater, push the lemon away from you across the rough side of the grater to remove the yellow part of the skin. This is the zest.)
- Lightly dust cutting board with flour. Put wet mixture onto cutting board.
- Reserve 1/4 cup flour and slowly chop the remaining flour into the wet mixture until the texture resembles play doh. Form the gnocchi dough into a disc.
- Cut the dough into 6 wedges. Roll one wedge into a rope 3/4 in thick. Use a knife to cut "knuckle" sized pieces. Repeat with remaining wedges.
- Roll the portions down a fork onto the sheet tray dusted with flour from gnocchi.
- Melt butter until golden brown in a shallow pan. Add sage leaves and a pinch of salt.
- Add a pinch of salt to the large pot of boiling water and blanch the gnocchi for about 1 minute, or until all gnocchi are floating.
- Remove gnocchi with a slotted spoon, and place into the large pan with the brown butter sage sauce.
- Toss gnocchi and brown butter sauce. Add a squeeze of lemon.
- Plate with the sage leaves. Sprinkle lightly with sea salt.
- Serve immediately and enjoy!