Pumpkin Gnocchi with Herb Sauce

Serves: 32 tastings

From the garden: Pumpkin, parsley, basil and egg

**Equipment:**
- Chopping boards and knives
- Measuring cups
- Measuring spoons
- Large bowls
- Butter knife
- Large saucepan
- Slotted spoon
- Wooden spoon
- Frying pan and spatula

**Ingredients:**

*For gnocchi:*
- 3 cups mashed pumpkin
- 3 cups plain flour
- ¾ teaspoon salt
- 2 eggs
- 1 tablespoon salt (for boiling the gnocchi)

*For sauce:*
- 2 tablespoons olive oil
- 1 tablespoon parsley (finely chopped)
- 1 tablespoon basil (finely chopped)
- ¼ teaspoon salt
- 10 grinds of pepper
- Some parmesan cheese (for serving)

**Method:**

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Put pumpkin, flour, salt and eggs in a large bowl and mix until combined. It is a wet and sticky dough. **Do not** knead the dough as this will make the gnocchi hard.
3. Cut the dough into 12 even pieces, flour the workbench and roll each piece into 2 cm wide logs.
4. Using a butter knife, cut the logs at 1 cm intervals to create gnocchi. Dust them with flour.
5. To cook the gnocchi, bring a large saucepan of water and 1 tablespoon of salt to the boil.
6. Carefully drop the gnocchi into the water in batches. They are cooked when they rise to the surface.
7. Scoop them out with a slotted spoon and place them in a large bowl.
8. Heat oil, herbs, salt and pepper in a frying pan, add the gnocchi and fry until lightly crisp.
9. Serve in 5 serving bowls with some parmesan cheese.