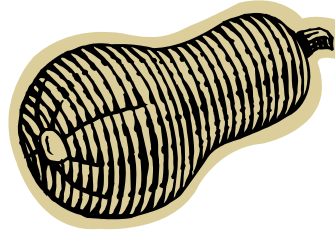


Butternut Gnocchi with Sage

from *Italian Country Cooking*, by Loukie Werle

1 pound winter squash with skin on,
preferably butternut, seeds removed
2 eggs
grated zest of 1 lemon
pinch of sugar
2 tsp Marsala or brandy
freshly grated nutmeg
1 1/3 cup all purpose flour, or more if necessary
4 Tbs unsalted butter, at room temperature
handful of sage leaves



Cut the butternut squash into large pieces, and bake on a lightly oiled baking sheet in a 375' oven for 30 minutes, or until easily pierced with a skewer. Remove the skin and press the butternut squash through a potato ricer, a mouli, or grate in a processor. Don't process to a puree, as this will make it too smooth.

Combine the squash, eggs, lemon zest, sugar, and marsala in a bowl and season with salt, pepper and nutmeg. Beat until well combined, then stir in the flour and mix thoroughly until well blended, and the mixture starts to come away from the sides of the bowl. Stir in 1-3 tablespoons extra flour, if necessary.

Make little dumplings, using two teaspoons – scoop up a teaspoon full, and use the other spoon to scrape off – and drop into a large pan of salted, simmering water. Do this in batches of about six at a time. Stir so they don't stick to the bottom, and cook 2 minutes, or until they float to the surface. Remove with a slotted spoon, drain briefly on paper towels and place in a generously buttered, heated dish.

Melt the butter in a small pan, add the sage leaves and wilt for a minute. Serve the gnocchi immediately, tossed in the sage butter, or reheat in a 350' oven for 10 minutes.