

Miele

White bean gnocchi with zucchini and sage lemon butter

By Miele

40 minutes plus refrigeration time

Preparation time

10 minutes

Cooking time

6 servings

Serves



INGREDIENTS

White bean gnocchi

2 x 400 g tins white cannellini beans,
drained and rinsed
100 g (? cup) plain flour
85 g (½ cup) instant polenta
1 egg
60 ml (¼ cup) olive oil
Salt flakes
? cup roughly chopped parsley leaves
Extra polenta for rolling gnocchi

Zucchini and sage lemon butter

100 g butter
2 zucchini, cut into 1cm dice
6 large sage leaves, finely sliced
1 lemon, juiced
Salt flakes and pepper, to taste

To serve

50 g pinenuts, toasted
Finely grated parmesan

METHOD

White bean gnocchi

1. Place all ingredients into food processor and blend until the mix comes together.
2. Using the extra polenta, roll the gnocchi dough into 1.5cm width logs and then cut logs into 1.5cm lengths.
3. Place the gnocchi onto a clean tea towel lined tray, making sure the gnocchi do not touch each other. Sprinkle with extra polenta and cover with plastic wrap and chill.
4. Bring a large pot of water to the boil using the Boost function. Reduce to Induction level 9 and add the gnocchi in batches.
5. After approximately 2 minutes, the gnocchi should rise to the surface of the boiling water. Using a slotted spoon, remove gnocchi and add to the sauce, toss and serve.

Zucchini and sage lemon butter

1. Heat butter in a frying pan on high heat, Induction level 7. Sauté zucchini for 3-4 minutes or until soft.
2. Add the sage, salt, lemon juice and toss gnocchi through the zucchini mix.

To serve

1. Portion the gnocchi and sauce into warm bowls and garnish with roasted pinenuts and parmesan cheese.

HINTS AND TIPS

- This recipe is nice served with fresh prosciutto or cured salmon.
- Blue cheese or soft fetta are a nice alternative for this recipe in place of the parmesan cheese.
- Gnocchi can be made in advance and frozen in portions and used when required.