

# BEETROOT GNOCCHI

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## INGREDIENTS

1 kg floury potatoes, boiled  
400g roasted beetroot, peeled and roughly chopped  
300g plain flour  
1 free-range egg, lightly beaten  
pinch salt

## Blue Cheese Pancetta Sauce

Half cup blue cheese  
Cup cream  
80g pancetta  
60ml white wine (optional)

## METHOD

### Step 1

Place potatoes through a potato ricer (or mash them by fork) onto a floured surface

### Step 2

Place the roasted beetroot into a food processor and blend until smooth. If necessary, run the puree through a sieve

### Step 3

Gently mix the beetroot puree into the potatoes, and make a well from the mixture. Then add beaten egg as well as pinch of salt, and half the flour to the mixture.

### Step 4

Gently start folding the mixture into itself (do NOT OVERWORK), gradually adding the balance of the flour (eventually bringing the dough into a ball)

### Step 5

Split the dough into smaller size balls, and gently start rolling them out into 1cm thick ropes. Cut at 1-2cm intervals and transfer gnocchi to a floured baking tray. To cook - add to rapidly boiling salted water. Remove when floating and transfer to blue cheese sauce.

## To prepare the sauce:

In a frying pan, over medium heat, add the pancetta and fry until it has rendered and started to release its oils. If using wine add at this stage and cook until the wine has reduced to a syrup. Now add the cream and the blue cheese cook over a medium heat until the blue cheese has melted, - switch off the heat

# THE COOKERY

by The Secret Jozi Chef