



The Edible Garden

Recipe featured at Garden-to-Table Weekend featuring Beets, August 21

Beet Goat Cheese Gnocchi in Rosemary & Sage Butter Sauce

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Serves 4

Ingredients

for the gnocchi:

- 1/2 cup goat cheese (chevre)
- 1/2 cup + 2 tablespoons roasted beet puree (approximately 1-2 large beets, roasted, peeled, and pureed in food processor or blender)
- 1 and 1/2 cups all purpose flour (plus more for flouring boards)
- 1 whole egg, slightly beaten
- 1 tablespoon kosher salt
- 1 teaspoon freshly ground black pepper
- 1 teaspoon nutmeg

for the sauce:

- 1 stick unsalted butter
- 1 bunch fresh sage
- 1 sprig fresh rosemary
- Salt & pepper

Instructions

1. In a large bowl, whisk the goat cheese until smooth. Add the beet puree and mix until evenly combined.
2. Whisk in the egg, followed by the salt, pepper, and nutmeg.
3. Combine the two flours and sift together in a small bowl until well combined. Slowly add the flour into the beet mixture, 1/4 cup at a time until it is all incorporated into the dough. If your dough seems a bit too wet, feel free to add an extra 1/4 – 1/2 cup of all-purpose flour.
4. Turn the dough out onto a heavily floured work surface and knead for a few minutes. The dough will still be fairly wet, but you should be able to handle it by keeping your hands and the surface floured.
5. Working with about a handful of dough at a time, roll out a long snake about an inch thick. Use a floured knife to cut out the gnocchi every 1 inch. Roll each gnocchi along the tines of a fork (or simply indent by gently pressing the back of the fork into the side of each nugget).
6. Place the formed gnocchi on a floured baking sheet. These can be frozen for later use or cooked right away.
7. When ready to cook, bring a large pot of salted water to a rolling boil and add the gnocchi in batches. Let cook until they bob to the surface and then cook for an additional 2 minutes. Use a slotted spoon to pull out of the pot and set aside.
8. While the gnocchi are boiling, heat a heavy skillet (cast iron is ideal) over medium heat and melt the 1/2 stick of butter. Tear 5-6 fresh sage leaves in thirds and drop into the hot butter along with a

tablespoon of fresh rosemary. Saute the herbs in the hot butter, letting the sage leaves crisp slightly. When the gnocchi are finished boiling, add them in batches to the hot butter and toast on each side for about a minute each. Repeat with each batch, adding more butter and herbs as necessary.

9. Season with salt and pepper to taste, and serve immediately with a drizzle of the butter sauce and a few of the crisped sage leaves scattered on top.

Cook's Note: These same gnocchi can also be served with other kinds of pasta sauce such a marinara.