



## *The Edible Garden*

Recipe featured at the *Columbus Day Festival Weekend* demonstration,  
October 9

### **Buttercup Squash Gnocchi with Sage, Wild Mushrooms, and Pine Nuts**

By: Bill Telepan, chef and owner, Telepan

#### **Ingredients** (*Serves 4*)

##### for the gnocchi

- 2 cups buttercup squash puree (yielded from 2 to 3 pounds of buttercup squash)
- 1 egg
- 1 ½ cups all purpose flour (then more if needed)
- ¼ cup parmesan cheese
- 1 teaspoon salt

##### for the garnish

- 1 small butternut squash, peeled and diced into 1/3-inch dice to render about 3 cups
- 8 tablespoons butter
- ½ pound mixed wild mushrooms, cleaned and sliced 1/8-inch thick
- 4 sage leaves, julienne
- ¼ cup pine nuts, toasted
- 1 tablespoon parsley, chopped
- 2 tablespoons fresh chives, chopped
- 2 tablespoons lemon zest, freshly grated
- 1 tablespoon extra-virgin olive oil

#### **Instructions**

1. Preheat the oven to 450° Fahrenheit. Cut the squash in half length-wise and scoop out the seeds. Salt the squash and place it skin side down on a baking sheet. Cover the bottom of the baking sheet with water. Cover the squash with aluminum foil and bake until tender, about 45 minutes. Let cool.
2. Scoop out the flesh into a strainer. Squeeze out excess moisture in batches (but not to completely dry). Measure out 2 cups of squeezed squash and pass through a food mill into a large bowl.

3. In a small bowl, whisk the egg and with the squash puree. Mix in the flour, cheese, and salt until the dough just comes together. Form into a ball, wrap in plastic wrap, and place in the freezer for 20 to 30 minutes.
4. Place the dough on a heavily floured surface. Divide the dough into eighths. Roll out one segment into a snake about ½-inch thick, working from the middle outwards, applying even pressure. If the snake won't roll, wipe excess flour from the workspace and roll again using just enough flour to keep dough from sticking.
5. Cut the snake into gnocchi about ¾ inch long. Transfer them to a well floured baking sheet using the edge of a chef's knife or flat spatula. Repeat with the remaining dough and place in the freezer until hard, about 1 hour.
6. Toast the pine nuts until lightly browned, about 5 minutes. Heat a large sauté pan to very hot, then add 2 tablespoons of butter. When the butter is melted and browning, add the diced squash. Sauté until golden and tender, about 6 minutes. Set aside.
7. Place the remaining 4 tablespoons of butter in a large sauté pan, then add the cooked squash and mushrooms to the pan. Add the sage and pine nuts and set aside
8. Bring a large 12-quart pot of lightly salted water to a vigorous boil. Cook the gnocchi until they all float to the top and then cook for one additional minute. Drain the gnocchi in a colander, reserving 4 ounces of the cooking liquid.
9. Add the cooking liquid to the pan with the squash and mushrooms and bring to a boil over high heat to form a creamy sauce. Add the drained gnocchi and parsley, then season to taste with salt and pepper. Serve immediately.