

# Winter Transformations – Potato, Pumpkin & Spinach

Potatoes, pumpkin and spinach are winter market staples. Each can be used to good effect independently but I've brought them together in one delicious dish: sautéed potato gnocchi with roast pumpkin and spinach. Potato gnocchi are easy to make and sautéing the cooked gnocchi in olive oil with a little knob of butter for taste really raises this to restaurant fare. Let's face it a little sauté treatment makes many foods special, think sautéed potatoes with garlic and rosemary or pan fried gyoza dumplings or French toast. Sautéed gnocchi work best when the cooked gnocchi are drained, spread out on a tray to dry out a little before they land in the buttery fry pan. You want to get rid of some of that moisture trapped after boiling in water and firm the outside a little, making it easy to flip them to brown each side to golden crunchiness. I treat the spinach in the Japanese way by cooking a whole bunch of spinach and then squeezing out all the water when cool and chopping it up. This maximizes the amount of healthy spinach per serve while appearing balanced on the plate. The meager alternative is to toss in a handful of baby spinach leaves at the end but I prefer the Popeye approach. Finished with a little crumbled goats cheese and toasted pine nuts this is definitely going to be a favorite for dinner this winter.

## Potato Gnocchi with Roast Pumpkin and Spinach

For Two

- potato gnocchi made from 3 large Nicola potatoes

- 1/2 butternut pumpkin cut into 1cm cubes
- 1 bunch spinach
- olive oil
- knob of butter
- 2 tbs goats cheese
- toasted pine nuts\*

Make the potato gnocchi with half quantities for two people as described in [Gnocchi With Slow Roasted Tomatoes](#).



pushing cooked potato through a potato ricer to make gnocchi

Cook the gnocchi in a large pot of boiling salted water and scoop out the gnocchi when they rise to the surface. Drain the cooked gnocchi in a colander and then spread them out on a tray to cool and dry out a little. Roast the pumpkin cubes in

a little olive oil at 180°C until tender, approximately 20 minutes. Remove the stems and wash the spinach well in 2-3 changes of water to remove any grit or mud. Place the washed spinach in a saucepan and wilt it with gentle heat and then drain and cool. Once cool enough to handle squeeze all the water out and chop it coarsely. In a frypan heat 2 tbs olive oil with a knob of butter and gently sauté the gnocchi until golden. Add the roasted pumpkin and the chopped spinach and gently mix. Plate out and top with crumbled goats cheese and toasted pine nuts.

- I recommend the J C's Quality Nuts brand. Look for the packet labelled Pine Nuts from New Zealand, available from quality green grocers around Melbourne.