



# *Pumpkin Gnocchi*

*By Chef Dave Bland and Chef Greg Beal*

Serves 4-6

1/2 cup pumpkin

1/2 cup butternut squash

1 1/2 cups all purpose or potato flour

1/2 tsp nutmeg

4 oz salted butter

4 oz Parmesan cheese, grated finely

## Directions:

In a food processor combine pumpkin, squash and remaining ingredients and blend until it forms into a ball. If mixture is too wet add a little more flour.

Put dough on a cutting board or clean surface and knead into a ball. Then cut into workable pieces, rolling out into a snake. Cut dough into even pieces on a bias to make oval balls. Drop dumplings into boiling water and cook until they float to the top (about 5 minutes). Serve in melted hot butter and generous sprinkles of Parmesan cheese.

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