

Winter Squash Gnocchi

Kris Later



Ingredients

1 medium winter squash,
sliced in eighths

OR

2 small winter squash,
sliced in quarters

salt

2 eggs

about 4 cups flour
(semolina, white, or a
combination of white and
whole wheat)

tomato sauce, heated

Parmesan cheese, grated

Directions

Put the squash in a baking dish, cover with foil and bake at 400 degrees for about 50 minutes, until tender.

Remove flesh from skins and mash in a bowl; let cool. Add the eggs and salt; mix well.

Gradually add the flour to obtain a fairly soft and elastic dough, depending on the ripeness and consistency of the squash.

Knead dough lightly on a floured board.

Break off small pieces about $\frac{3}{4}$ -inch in diameter and press them into concave ovals with your fingers.

Cook the gnocchi in plenty of boiling salted water, uncovered for 5 to 8 minutes; test for doneness and remove with a slotted spoon.

Place gnocchi in warmed individual bowls.

Serve immediately with tomato sauce and Parmesan cheese.