

FOXWOODS FOOD & WINE FESTIVAL

DANIEL CHONG-JIMÉNEZ

BUTTERNUT SQUASH AND PARMESAN GNOCCHI WITH SAGE CREAM

Serves 4

INGREDIENTS:

1 cup semolina flour
1 cup russet potato, peeled and boiled
1 cup roasted butternut squash purée
½ cup grated Parmesan cheese
½ cup roasted garlic cloves
3 eggs
2 tsp. salt
2 tsp. nutmeg
1 tsp. allspice
1 Tbs. shallot, julienned
1 tsp. butter
1 cup dry white wine
¼ cup heavy cream
1 Tbs. sage, cut into chiffonade
Salt and white pepper, to taste

DIRECTIONS:

Place flour, potato, squash, parmesan, garlic, eggs, salt and spices in small mixer and knead for 5 minutes at low speed. Remove and roll dough into 1/4"-thick round. Cut out 1" disks and press on one side with tines of fork to make ridges. Pinch into loop, ridges facing out and set aside, repeat for remainder of dough.

Sauté shallot in butter. Add one portion of gnocchi (4 oz. or 12 pieces) and sauté to light golden brown. Add wine, cream and sage and bring to simmer. Reduce liquid by half and season to taste with salt and white pepper.