



## BEETROOT GNOCCHI WITH WALNUT-SAGE BUTTER

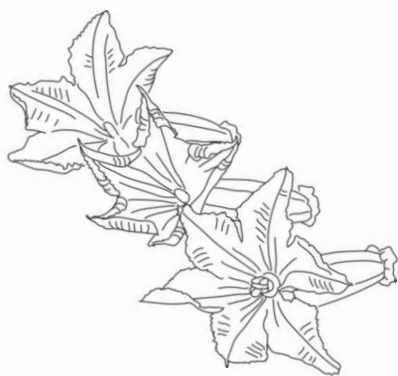


6 Servings

### INGREDIENTS

2 medium-sized beetroots  
 450 gr **ricotta**  
 1 **egg** (medium size)  
 75 gr freshly ground **parmesan**  
 140 gr **flour**  
 1 tsp herbal salt  
 freshly ground black pepper  
 ground nutmeg  
 For the workspace: 80 gr **flour**  
**butter** for the baking tray  
 For the Walnut-Sage Butter:  
 100 gr coarsely chopped  
**walnuts**  
 120 gr **butter**  
 4 sage leaves

ALLERGENES HIGHLIGHTED IN BOLD



### PREPARATION

Pre-heat oven to 200°C CircoTherm®.  
 Place washed beetroots in a fireproof dish and cover with the lid. Alternatively you can use aluminium foil to cover the dish. Bake for 1 hour, then turn the oven off and leave the dish in the remaining heat for another 15 minutes.

Peel beetroots under running water. Use a scale to measure 200 gr beetroot. Grind finely. Mix with ricotta, egg, parmesan, salt, pepper and spices. Add flour.

Cover a baking tray with soft butter. Place around 80 gr flour in a mixing bowl. Use two teaspoons to extract just enough dough for each gnocchi – in total it'll be 90 gnocchi you roll in the mixing bowl with your hands. Place on the baking tray. Dip a fork first into flour and then into the gnocchi to create lines.

Roast the walnuts in a pan until you can smell them. Add butter and sage leaves and sauté for three minutes until the butter turns lightly brown.

Steam cook gnocchi at 100°C for ten minutes. Add pepper and serve with walnut-sage butter and parmesan.

Idea: You can also boil gnocchi in salt water. Form gnocchi and place immediately into boiling water. If you leave them outside, they tend to stick to the surface. After they surface, let them simmer for another two minutes before you ladle them on a plate.