

## Gnocchi with garlic and sage



### Ingredients

- 500g potatoes
- 1 teaspoon salt
- 20ml olive oil
- 300g plain flour, more as needed
- 4 clove garlic
- 12 sage leaves
- 100 - 150g dairy free margarine

1. Leaving the skin on, wash and prick each potato with a fork. Bake until soft. Leave to cool.
2. Cut the potatoes in half and spoon out the potato into a bowl. Mash them well so that no lumps remain.
3. Add the salt, olive oil, and flour and mix together. The mixture shouldn't be sticky. If the mixture is sticky add more flour until it no longer sticks to your hand. If you can't get the flour to fully absorb and mix into the potatoes add a little extra olive oil until it comes together.
4. Keeping the dough covered so it doesn't dry out, take a small piece at a time to form into the gnocchi. Take a 1 tsp piece of dough and roll into a ball.
5. For the traditional gnocchi shape with the grooves on one side, place a fork sitting face down on the counter and take the ball and place it at the top of the backside of the tines of the fork. With your thumb on the piece of dough, slide the gnocchi down the tines of the fork until you reach the counter. The gnocchi will turn under your thumb until it has grooves going around about 3/4 of the dough and a small inset divot where your thumb was.
6. Repeat with remaining pieces of dough. If the dough becomes sticky at any point, toss shaped gnocchi with flour so they don't stick together and knead a bit of extra flour into the remaining unshaped dough.
7. To cook the gnocchi, bring a large pot of salted water to a boil. Add the gnocchi to the pot and let it cook for about 4-5 minutes, or until the gnocchi floats to the top and has cooked an additional minute at the top. Remove the cooked gnocchi with a slotted spoon onto a plate.

8. The gnocchi can be left to cool. To reheat, place the gnocchi into boiling water for two minutes.

### **For the garlic and sage coating**

1. Peel and crush the garlic.
2. chop the sage
3. Melt the dairy free margarine in a frying pan, add the reheated, cooked gnocchi and cook to brown the gnocchi slightly.
4. Add the garlic and sage. Stir around to cook in the pan.
5. Add salt and pepper to season to taste. Serve hot.