



GEORGE
CHIALA'S
RECIPE
OF
THE MONTH
COLLECTION

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Recipe 161

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Pumpkin Gnocchi with Pancetta & Seared Radicchio

PREPARATION

Make the gnocchi:

1 - In a large bowl, whisk together the squash puree, ricotta, eggs, Parmesan, salt, and nutmeg. Stir in the flour a little at a time until the dough starts to come together. It should be slightly sticky, but firm enough to come away from the sides of the bowl and hold a shape. Scrape the dough out onto a surface dusted with flour, invert the bowl over the dough, and let rest 15-30 minutes.

2 - When the dough has rested, knead it for a minute or two, dusting the surface and your hands with just enough flour to keep it from sticking. The dough should feel smoother and clay-like, but still be a bit soft/sticky.

Shape the gnocchi:

1 - Divide the dough into 6 portions. Squeeze, press, and roll one portion into a long, 3/4"-wide rope, dusting the surface and your hands with just enough millet flour to keep it from sticking. Use a knife or metal bench scraper to cut the rope into 1" lengths.

2 - Dip the tines of a fork in flour, tap off the excess, and press a gnocco into the back of the fork, using the side of your finger to make a length-wise indentation in the gnocco. Remove your finger, and fold the gnocco over itself with the back of the fork to form a crease on the back and ridges on the front. As you work, place the gnocchi on a sheet pan dusted with flour.

Finish the gnocchi:

1 - Bring a medium saucepan half filled with water to a boil. Carefully drop in one third of the gnocchi (they will be soft, so I like to live on the edge and use my fingers to drop them in one by one, trying not to burn myself). When all the gnocchi have floated to the top, let them boil for 1 minute, then scoop them out with a slotted spoon and drain. Set aside.

2 - Coat the bottom of a wide skillet (10" or larger, preferably cast iron, or heavy stainless steel with a thin film of olive oil. Warm over medium heat until the oil shimmers. Add the pancetta and cook, stirring occasionally, until the pancetta has taken on some color, 3-5 minutes. Remove the pancetta to a bowl, leaving the fat in the pan. Add the gnocchi in a single layer, and don't move them until they have a golden sear on the first side, 4 minutes or so. Use a pair of tongs to rotate each gnocco to the second side, and cook until crusty on that side, another few minutes. Remove the gnocchi to a platter or bowl.

3 - Add the radicchio to the pan and cook until just wilted, tossing with the tongs, a minute or so. Add the gnocchi and pancetta back to the pan, scatter the herbs over the top, and toss to combine. Drizzle with olive oil and a bit of lemon juice, then taste for balance and seasoning.

4 - Divide the gnocchi between two plates, and top with freshly ground black pepper and grated Parmesan. Garnish with sage, and serve immediately.



INGREDIENTS

For the gnocchi:

- 1 cup roasted winter squash puree (8 ounces)
- 1 cup whole-milk ricotta (8 ounces)
- 3 large eggs
- 1/4 cup grated Parmesan (1.25 ounces)
- 1 1/2 teaspoons fine sea or kosher salt
- 1/8 teaspoon freshly grated nutmeg
- 1 1/2 cups all-purpose flour (8 ounces)

To finish the gnocchi:

- 1/3 of the pumpkin ricotta gnocchi
- extra virgin olive oil, as needed
- 3 ounces pancetta, diced
- 1/3 small head red radicchio, leaves torn into 1-2" pieces
- 2 tablespoons chopped parsley
- a few large sage leaves, sliced
- 1 tablespoon lemon juice
- black pepper
- parmesan (for garnish)

COOK'S NOTE:

These pillowy homemade pumpkin gnocchi, golden brown on the outside and delectably creamy on the inside, are a delicious way for Italian food lovers to welcome autumn.

Bon Appétit!
-George