



## Pride Month



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Chef Richard Ruben, featured in *Unity*, June 2005

### Ingredients

Serves 8-10

#### For the Gorgonzola Cream Sauce

3 cups cream

2 tablespoons brandy

1 tablespoon thyme leaves,  
roughly chopped

2 teaspoons Dijon mustard

2 ounces Gorgonzola cheese,  
crumbled

Salt and black pepper to taste

#### For the Gnocchi

3 cups cooked pumpkin meat  
(approx. 3-pound pumpkin or canned)

2 to 3 cups all-purpose flour

3 large eggs

1/4 cup olive oil

1 teaspoon nutmeg, ground

2 tablespoons salt

## Pumpkin Gnocchi with Gorgonzola Cream Sauce

From *The Farmer's Market Cookbook* by Richard Ruben (Lyons, ©2000)

"When I was on the Amalfi coast, I had a dish of eggplant gnocchi tossed with cherry tomatoes, basil, and olive oil. Gnocchi from eggplant...it got me thinking."

"If you've made gnocchi before from potato, this dough will seem a bit moister. I recommend having a small pot of water boiling so you can cook and test the gnocchi. The cooked gnocchi should contain enough flour to bind it but not too much to make it feel like a lead pellet going down."

**NOTE:** If you're using canned pumpkin it's important that it dries out a bit, or you'll end up adding too much flour. The best way to do this is to follow the instructions for the fresh pumpkin: Lay out the canned mixture on a baking tray and place it in a preheated 350°F oven for 15 minutes. Remove from the oven and allow it to cool slightly. Continue with the recipe from step three.

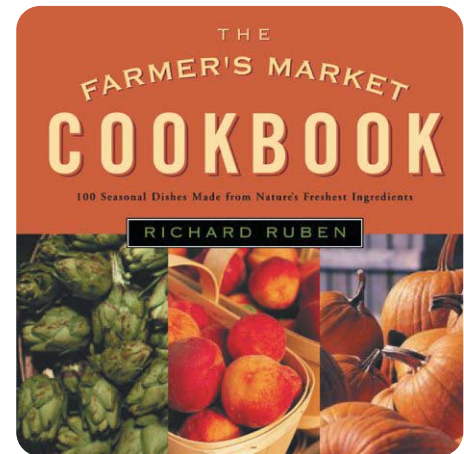
### Make the Sauce

In a saucepan, bring the cream, brandy, thyme, and mustard to a boil. Reduce to a simmer and cook until reduced by half in volume, about 15 minutes. Whisk in the Gorgonzola and add the salt and pepper. Set aside and keep warm.

### Make the Gnocchi

Preheat the oven to 350°F (180°C).

If you are using a fresh pumpkin, slice the top off and remove the seeds. Bake the pumpkin in the oven for 30 to 45 minutes, or until fork-tender. Scoop out the pumpkin meat and mash to a smooth mixture. Lay out the mixture on a baking tray and return it to the oven for 15 minutes to evaporate any excess moisture. Remove from the oven and allow it to cool slightly.



Place either the baked or canned pumpkin meat on a clean work surface and make a large well in the middle. Sprinkle about 1 1/4 cups of the flour over the pumpkin. In the well, add the eggs, olive oil, nutmeg, and salt and gently beat it to combine. Mix the pumpkin/flour into the egg mixture, blending it all together. If the gnocchi mixture feels wet and tacky, continue to work in additional flour until the dough mass is not tacky to the touch.

Divide the pumpkin dough mass into 6 pieces. Roll each piece into a log approximately 1-inch round. Cut the log into 1/2-inch pieces. You can either lightly pinch the gnocchi or you may lightly roll the piece up the back of the fork to create some ridges. Hold the gnocchi on a clean, well-floured kitchen towel as you make them so they don't stick to your work surface. Freeze, or cook the gnocchi in a large quantity of boiling water until they float to the surface, about 4 to 5 minutes. Spoon sauce over the gnocchi and serve immediately.