

## Squash Gnocchi with Sage and Butter

### **Ingredients (6 people)**

800 gr squash (Mantua Squash has a stronger flavor)  
200 gr white flour  
1 egg  
salt  
nutmeg  
8 sage leaves  
200 gr butter  
smoked ricotta cheese

### **Preparation**

Deseed and clean very well the squash, then cut it in small pieces. Steam-cook it until it gets very soft.

Squash it well and out the mash into a large bowl. Add immediately (it has to be still warm) couple of pinches of salt. Let is cool down.

When cold, add some grated nutmeg, the egg and the flour. Knead very well with a big spoon until you get to a soft and sticky mixture.

Boil abundant water with salt. With the aid of a metal spoon, shape some small gnocchi and drop them in the boiling water. Lower the fire power and let them cook until the gnocchi come to the surface.

Drain the gnocchi e stir them in a pan with the butter, previously favored with the sage leaves. Serve immediately with grated smoked ricotta cheese

