

SATELLITE ISLAND

TASMANIA

Sweet Potato Gnocchi with pepper, prosciutto and parmesan sauce

Diemen pepper

www.diemenpepper.com

Gnocchi

750g sweet potatoes*, steamed, chopped, mashed and cooled

3 tsp. Ground Diemen Pepper leaf
(or cracked pepperberry)

3 medium eggs, lightly beaten

2 cups plain flour

Pepper, prosciutto and parmesan sauce

1 cup cream

1 tsp. Ground Diemen Pepper

2 tblsp unsalted butter

6 thin slices prosciutto

100g freshly shaved parmesan

To make the gnocchi, mix ingredients thoroughly, forming a firm dough, adding flour or a little water if required. Turn out onto a floured board and knead for 2 -3 minutes. Divide into 4, roll each into a long sausage and cut into 1 inch slices. From these into your favourite gnocchi shape, dust with flour and set aside. Bring a large pan of salted water to the boil and gently drop in the gnocchi. Immediately they rise to the surface, remove them with a slotted spoon and place in a shallow baking dish.

To make the sauce, bring the cream to the boil in a small saucepan, add the pepper and remove from the heat. Whisk in the butter. Pour the mixture over the cooked gnocchi, and sprinkle shaved parmesan and prosciutto evenly over the surface. Place in a preheated (370°F) oven for 10 minutes then serve immediately.

**For a flavour change, try using some parsnip or swede with the sweet potato.*
