sage & leek sauce for pumpkin gnocchi

Equipment:
- chopping board, knives, large frying pan, micro grater, wooden wok stirrer

Ingredients:
- 75gms butter
- 1 leek
- 2 cloves garlic
- 10 sage leaves
- ¼ of a grated nutmeg
- finely grated zest of ½ lemon
- 50 gms parmesan cheese, grated
- salt and pepper

Method:
Carefully wash leek, making sure that you get all the dirt out. It's best to separate the leaves to do this. Chop finely, using a good portion of the green as well as the white.
Wash the sage, and roughly chop. Peel, crush and chop garlic. Finely grate nutmeg and washed lemon.
In the frying pan put the sage and butter, and allow butter to melt. Stir in the leek and garlic. Continue to stir until butter is a golden brown.
Just before the gnocchi is ready, stir through the nutmeg, salt and lemon zest. Stir through gnocchi and most of the parmesan. Season.
Serve, and sprinkle with the remaining parmesan.