

silverbeet sauce for jerart gnocchi

Equipment:

chopping board and knife, electric or heavy-based frying pan, wooden wok-stirrer, salad spinner, grater

Ingredients:

4 large silver beet, or 10 large spinach leaves
50 gms butter
a little nutmeg
50 gms parmesan cheese
salt, pepper

Method:

Prepare everything, then start to cook 15 minutes before serving.

Wash silver beet or spinach thoroughly. Spin dry. If using silver beet, cut out the stalk and discard. Use all of the spinach. Chop all leaves finely.

Grate parmesan and nutmeg, keeping them separate.

Put the butter into frying pan over a moderate heat. As soon as it has melted, stir in the greens. They will wilt quite quickly.

Stir through the nutmeg.

Stir through the gnocchi; taste; season if necessary.

When ready to serve, put gnocchi back into the serving bowl and sprinkle over the parmesan.