

# 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.