

# 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.