



**Tathra Homestead**

# Spelt Gnocchi

from [www.tathrahomestead.com.au/blog](http://www.tathrahomestead.com.au/blog)



Thomas's famous dish at home is gnocchi in a burnt butter and sage sauce. You know that one dish that everyone agrees upon when it's a family dinner night. This is it. And this time round Thomas knocked it out the park with spelt gnocchi. The gnocchi was so good we thought we'd share - was perfect with the burnt butter and sage sauce, but would also be great with roasted tomatoes, olive oil and basil, or pesto - the possibilities are endless!

We hope you enjoy! Here's the recipe used:  
(Gnocchi adapted from '*Edible Green Mountains*')

## Ingredients

- 6 medium potatoes, chopped, skins left on
- 1 tsp salt
- 2 tbsp Tathra Homestead Extra Virgin Olive Oil
- 2 cups spelt flour (we like Four Leaf Milling Wholemeal Spelt Flour)

## Method

1. In a saucepan of boiling water, drop in chopped potatoes and boil until tender (about 10 minutes).
2. When cooked, drain and mash the potatoes.
3. Add salt and olive oil to potato mash and mix. Slowly stir in spelt flour until you get a dough.
4. On a floured surface, roll dough into thick snakes (about an inch diameter). Cut into gnocchi sized pieces. Roll the edge of the fork over the pieces to create grooves (these importantly hold the sauce on the pasta!)
5. In a large saucepan of boiling water add the gnocchi in small batches, removing from the water as they rise to the top (a slotted spoon is great for this).
6. Add your favourite sauce, some grated parmesan and voila!

## Burnt butter and sage sauce

Super simple and quick: 125g salted butter, a splash of extra virgin olive oil and a handful of fresh sage leaves. Melt butter in frying pan over low heat, add splash of olive oil and sage and turn heat up to medium. Cook, stirring occasionally, until sage crisps and butter turns golden brown.

Tathra Homestead are proud members of Barossa Food and our olive oil is Certified Australian Extra Virgin olive oil



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