



BAKED SWEET POTATO GNOCCHI AND BLUE CHEESE SAUCE

Ingredients:

- 1kg gold Sweet Potato
- 2 large cloves of Garlic, *crushed*
- 1 large brown Onion, *finely diced*
- ½ cup Self Raising Flour
- Pinch each of salt and white pepper
- 4 medium free range Eggs
- 50 grams Gorgonzola Cheese
- 100ml White Wine
- 100ml Vegetable Stock
- 100 grams baby Spinach leaves
- 200ml Cream

Method:

- Pre-heat oven to 160°C.
- Peel and cut sweet potato into even sized pieces, boil in salted water until soft.
- Combine sweet potato, flour, salt, white pepper and eggs in food processor and process until thick and creamy.
- Spoon mixture into a 20cm lined baking tray and bake for 40-45 minutes.

Gorgonzola Cream Sauce

- In a saucepan sauté onion and garlic with oil until soft, add white wine and reduce the liquid by half.
- Add cream and stock then add Gorgonzola and stir through, simmer until cheese melts and sauce thickens, approximately 5 minutes.

To Serve:

- Add spinach leaves to sauce immediately before serving, pour sauce over Gnocchi and serve.
- Serves 4-6.