



**Miele**

# White bean gnocchi with zucchini and sage lemon butter

By Miele

**40 minutes plus refrigeration time**

Preparation time

**10 minutes**

Cooking time

**6 servings**

Serves

## INGREDIENTS

### White bean gnocchi

2 x 400 g tins white cannellini beans,  
drained and rinsed  
100 g (? cup) plain flour  
85 g (½ cup) instant polenta  
1 egg  
60 ml (¼ cup) olive oil  
Salt flakes  
? cup roughly chopped parsley  
leaves  
Extra polenta for rolling gnocchi

### Zucchini and sage lemon butter

100 g butter  
2 zucchini, cut into 1cm dice  
6 large sage leaves, finely sliced  
1 lemon, juiced  
Salt flakes and pepper, to taste

### To serve

50 g pinenuts, toasted  
Finely grated parmesan

## METHOD

### White bean gnocchi

1. Place all ingredients into food processor and blend until the mix comes together.
2. Using the extra polenta, roll the gnocchi dough into 1.5cm width logs and then cut logs into 1.5cm lengths.
3. Place the gnocchi onto a clean tea towel lined tray, making sure the gnocchi do not touch each other. Sprinkle with extra polenta and cover with plastic wrap and chill.
4. Bring a large pot of water to the boil using the Boost function. Reduce to Induction level 9 and add the gnocchi in batches.
5. After approximately 2 minutes, the gnocchi should rise to the surface of the boiling water. Using a slotted spoon, remove gnocchi and add to the sauce, toss and serve.

### Zucchini and sage lemon butter

1. Heat butter in a frying pan on high heat, Induction level 7. Sauté zucchini for 3-4 minutes or until soft.
2. Add the sage, salt, lemon juice and toss gnocchi through the zucchini mix.

### To serve

1. Portion the gnocchi and sauce into warm bowls and garnish with roasted pinenuts and parmesan cheese.

## HINTS AND TIPS

- This recipe is nice served with fresh prosciutto or cured salmon.
- Blue cheese or soft fetta are a nice alternative for this recipe in place of the parmesan cheese.
- Gnocchi can be made in advance and frozen in portions and used when required.