

Butternut Squash Gnocchi with Cambozola Cream Sauce paired with Davis Estates Pinot Noir

INGREDIENTS:

Butternut Squash Gnocchi

1 1/2 pounds roasted butternut squash, skin removed
3 eggs
1 tablespoon salt
2 tablespoons melted butter
1/2 cup grated Parmesan cheese
6-12 ounces Flour

SERVES: 4-6

Cambozola Cream Sauce

4 1/2 cups cream
In a large stock pot reduce cream to 6 cups
2 1/4 cups cream
7 ounces Cambozola, roughly diced with skin on
Parmesan cheese
Salt and pepper to taste

Garnish

Walnuts, chopped
Chives
Fresh Nutmeg

METHOD:

Butternut Squash Gnocchi

- In kitchen aid mixer with paddle attachment mix squash until smooth.
- Add in eggs, salt, melted butter, and parmesan cheese and mix until dough consistency.
- Roll dough onto a flour dusted cutting board and dust top of dough. Roll to about 3/8-inch-thick (just under a 1/2 inch) with rolling pin.
- Cut into 1/2 inch by 1/2 inch squares. Lay on parchment covered sheet tray. Cook for 30-45 seconds in boiling water.

Cambozola Cream Sauce

- Pour cream into a large stock pot. Bring to a gentle simmer over medium heat, stirring occasionally to prevent scorching. Reduce until you have 2 1/4 cups of cream, thickened but still pourable.
- Lower heat to low. Add diced Cambozola and stir gently until fully melted and smooth (about 3-5 minutes). Keep the heat low, you don't want it to boil.
- Stir in Parmesan a little at a time until the sauce reaches your desired thickness and flavor. A few tablespoons usually does it.
- Season lightly with salt and freshly cracked black pepper. Best served warm and fresh.

To Finish

Add your Butternut Squash Gnocchi to your Cambozola Cream Sauce and serve immediately with a glass of Pinot Noir.

