

# Sweet Potato Gnocchi

Vegetarian/ Vegan

Difficulty 🍃 🍃

Preparation Time: 55mins

Cooking Time: 5mins



## Ingredients

- 1 large sweet potato (about 250g)
- 1 free range egg (or a vegan egg replacer!)
- 100g flour, incl. for dusting
- Olive oil, seasoning

### *Topping Ideas*

I would recommend green pesto, tomato and basil or butter and sage

P.S. Not up for making it?

They sell gnocchi at Kaldi! You can find it in most city centres/ major stations on Kyushu.

## Method

- Preheat oven at 180°C/ Gas mark 4
- Roast the sweet potato for 35-45 minutes
- When cool, remove the outer skin, mash potato into a bowl
- Season to taste
- Add egg (or replacer) and flour, mix
- Lay out dough onto even floured surface and roll out into 1 cm thick sausage shapes
- Cut into 2cm wide pieces, press surface lightly with fork
- Dust with flour and let rest for an hour, can freeze for later use
- When ready to cook, bring salted water to the boil, cook for 3-5 minutes
- Serve with your favourite sauce

*Recipe from HerCampus (from me!)*