

PUMPKIN PROSCIUTTO GNOCCHI

[From Greene on Greens]

1 cup pureed cooked pumpkin
1 egg, lightly beaten
¼ cup freshly grated Parmesan cheese, plus extra for garnish (optional)
¾ cup finely chopped prosciutto (or any smoked ham)
1¾ cups all-purpose flour
¼ teaspoon freshly grated nutmeg
¼ teaspoon salt

Whisk the pumpkin with the egg in a large mixing bowl. Stir in the cheese and prosciutto. Slowly stir in the flour and beat with a wooden spoon until fairly elastic, about 4 minutes. Add the nutmeg and salt; beat 1 minute longer. Using two demitasse spoons, form small ovals of dough and drop them into a large pot of boiling salted water. When the gnocchi rise to the surface, remove them with a slotted spoon and drain them lightly on paper towels. Transfer to a buttered baking dish. Continue until all batter is used up.

Before serving, reheat for 15 minutes in a 350°F oven. Serve with more Parmesan cheese on the side if desired.

Serves 4.