

# Sweet Potato Gnocchi with Brown Butter

Disney's Wilderness Lodge

Artist Point

## Ingredients for Sweet Potato Gnocchi

- 2 (12-ounce) sweet potatoes
- 1 egg yolk
- 2 to 3 cups all-purpose flour
- 3/4 teaspoon coarse salt
- 8 fresh sage leaves, thinly sliced, for serving
- Aged semi-firm cheese, shaved thin, for serving

## Ingredients for Brown Butter

- 8 tablespoons (1 stick) unsalted butter
- Coarse salt

## Ingredients for Roasted Brussels Sprouts and Wild Mushrooms

- 3/4 pound Brussels sprouts, halved
- 3/4 pound mixed wild mushrooms
- 2 tablespoons extra virgin olive oil

## Directions for Gnocchi

1. Peel sweet potatoes and cut into 2-inch cubes.
2. Place in a steamer basket set in a pan with 2 inches water over medium-high heat.
3. Cover pan tightly; steam until tender, about 7 to 10 minutes. Set aside to cool to room temperature.
4. Press cooled sweet potatoes through a potato ricer into a large bowl.
5. Make a well in the center and add egg yolk, 2 cups flour, and salt. Stir until mixture holds together as a soft dough, adding more flour if needed, a tablespoon at a time. Mixture should be soft but not sticky.
6. Divide dough into 6 pieces and roll each piece into a 1-inch-wide rope.
7. Cut each rope into 1-inch pieces. Roll each piece over the tines of a fork, if desired.
8. Place gnocchi on a lightly floured sheet pan and refrigerate 1 hour.

## Directions for Brown Butter

1. Place butter in a medium heavy-bottom saucepan over medium-high heat.
2. Cook until butter is golden brown and smells nutty.
3. Keep warm over very low heat.

## Directions for Roasted Brussels Sprouts and Wild Mushrooms

1. Preheat oven to 425°F. Toss Brussels sprouts and mushrooms with oil in a large bowl.
2. Spread mixture on a large sheet pan. Roast until edges are golden brown, 10 to 12 minutes.
3. Remove from oven and keep warm until ready to use.

## Directions to Serve

1. Bring a large pot of salted water to a boil. Working in 3 batches, cook gnocchi 5 to 6 minutes, until cooked through but still tender.
2. Combine cooked gnocchi, roasted Brussels sprouts and mushrooms, and enough brown butter sauce to coat in a large skillet over medium heat. Cook, tossing gently, until heated through.
3. Garnish with sage and a shaved semi-firm aged cheese.

