Spinach & ricotta gnocchi with sage & walnut butter

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Preparation 45 mins | Cooking 20 mins | Serves 4-6 (makes about 30 gnocchi)

2 tbs olive oil
1 bunch English spinach, trimmed* and roughly chopped
4 green onions (shallots), trimmed and thinly sliced
2 garlic cloves, crushed
500g fresh ricotta cheese, well drained on paper towel
Pinch ground nutmeg
2 free-range eggs
½ cup plain flour (approx.) + extra for rolling
75g butter
1 bunch sage, leaves removed
½ cup walnuts, roughly chopped
Finely grated parmesan, to serve

you'll need about 150g trimmed spinach leaves

STEP 1   To make gnocchi, heat oil in a large non-stick frying pan over medium heat. Add spinach, green onions and garlic and cook until spinach wilts and pan juices evaporate. Remove from heat. Cool slightly. Squeeze mixture in paper towel to remove excess moisture then finely chop. Place into a large bowl. Crumble in ricotta and add nutmeg. Season with salt and pepper. Beat eggs and flour into spinach mixture. Mix to form a soft dough (add extra flour if required). Lightly dust your hands in extra flour, and using about 1 tbs ricotta mixture per piece, form mixture into log-shaped rolls. Lightly roll in flour and shake off excess flour. Place on a plate lined with baking paper. Set aside.

STEP 2   Bring a large saucepan of salted water to a gentle boil. Add gnocchi, in batches, and cook, for 3-4 minutes or until cooked through. Using a slotted spoon, transfer to a plate.

STEP 3   Heat half the butter in a large non-sticking frying over medium heat. Add sage and walnuts and cook, tossing, for 2–3 minutes until golden. Toss the gnocchi in the pan and cook until hot. Serve with grated parmesan.