



Royal
Botanic Garden
Edinburgh

Botanic Cottage Community Cook Club Early March 2021

A simple supper

Creamy broccoli and leek gnocchi with hazelnuts

This is a lovely quick meal that gives you a good hit of vegetables. Gnocchi is a great thing to have in your cupboard, it keeps for ages and is nice and filling too. I found a green spinach gnocchi when I was testing this recipe which made a fun change.

The gnocchi is quickly steeped in boiling water and then added to the sauce which will save time and pots and pans on the stove! In this recipe you'll notice that I ask you to keep some of the cooking water and add it to the sauce. I also do this every time I make pasta. Pasta (or gnocchi) cooking water is perfect for thinning pasta sauces if needed.



Ingredients

2 leeks

500g broccoli or purple sprouting broccoli

3 cloves garlic

75g hazelnuts

100g cream cheese

Handful grated parmesan

½ a lemon or 1 tbsp lemon juice

500g gnocchi

Olive oil, salt and pepper

Serves 4

You will need a large pan, a small frying pan, a grater, a chopping board and knife, a heatproof bowl, a colander and a jug or mug.

Method

1. First toast the hazelnuts in the frying pan for a few minutes. No oil is needed. Shake the pan frequently until they start to smell delicious. Tip into a bowl to cool, roughly chop and then set aside.
2. Grate the parmesan.
3. Wash the leeks and slice them. Wash the broccoli and chop into small-ish florets. Use the tender parts of the stalk too. Peel and finely slice the garlic cloves.
4. In the large pan heat 1 tbsp olive oil and add the leeks with a little pinch of salt. Move around the pan for a few minutes until the leeks are starting to soften and gaining a little colour.
5. Add the broccoli and garlic, and cook for a few minutes over a gentle heat. You want the broccoli to be fairly soft but still retaining a bit of bite.
6. Meanwhile put the gnocchi into the heatproof bowl. Boil the kettle and then cover the gnocchi with hot water. Leave for two minutes.
7. Put the jug or mug in the sink and then drain the water from the gnocchi, catching some of the water in the jug. Keep this water!
8. Add the cream cheese, parmesan and lemon juice to the vegetables and then tumble in the gnocchi. Mix everything together with a generous splash of the reserved cooking water. Add salt and pepper to taste.
9. Serve with chopped hazelnuts sprinkled on top, and add some extra parmesan if you like.

Cook's tip- You can adapt this recipe to use with other vegetables. Frozen peas would be a good addition, as would handfuls of chopped kale, chard or spinach. You can also replace the cream cheese with creme fraiche, or even some double cream.