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## Recipe number eighteen

The gnocchi are lovely with a vegetable as a side dish, or with a spicy salsa bolognese.

### Gnocchi di castagne Chestnut gnocchi

#### Ingredients for 4 people

**600 g floury potatoes** peel and boil.

**300 g chestnuts, peeled** cook, then purée both.

**80 g white flour** and

**75 g chestnut flour** sift in as well.

**2 beaten eggs** and

**Salt, pepper, nutmeg** add, knead everything by hand into a dough and season it to taste.

**Plenty of water** put on and salt once it boils.

**Preparation:** From the dough, using a little flour if necessary, roll sausages 1.5 to 2 cm thick and cut them into 2 cm pieces. Drop them into the boiling salted water and lift them out as they rise to the surface. Chill them on a tray until you go on with them. In this state they freeze very well, loose on a tray.

**To finish:** Fry them in a non-stick pan with olive oil and sage leaves cut into strips until they are hot inside and have a golden-brown crust outside. Add a little salt if needed.

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#### VERONICA'S TIP:

If you have no chestnut flour, just use wheat flour. But the chestnut flour brings out the chestnut taste particularly well. With the rest of the chestnut flour you can bake our apple and chestnut cake, recipe no. 12, the very next day.

You can buy frozen, peeled chestnuts in any larger food shop. Steam them, or cook them in lightly salted water for about 20 minutes, and drain them well.