


[HOME](#)
[ABOUT US](#)
[PRODUCTS](#)
[NEWS](#)
[SERVICE](#)
[CONTACT US](#)
[CHEF'S CORNER](#)

## October Recipes

### Sweet Potato Gnocchi with sage and shaved chestnuts.

Serves 6 to 8

- 1 ¼ lb russet (baking potatoes)
- 1 (3/4-lb) sweet potato
- 1 large egg
- ½ teaspoon grated nutmeg
- 1/3 cup grated Parmigiano – Reggiano plus more for serving
- 1 ½ cup to 2 cups all-purpose flour plus more for dusting
- 1/3 cup extra-virgin olive oil
- 1 bunch sage leaves
- 1/3 cup bottled roasted chestnuts, very thinly sliced with an adjustable blade slicer or sharp vegetable peeler.
- 2 tablespoons unsalted butter



**Equipment:** a potato ricer or a food mill fitted with fine disk

- Preheat Steam 'N' Hold in fast cook for 15 minutes.
- Pierce russet and sweet potatoes in several places with a fork, then steam in a 2 inch perforated pan for 45 minutes to an hour.
- Cool potatoes slightly, then peel and force through a ricer into a sheet pan, spreading in an even layer. Cool potatoes completely.
- Lightly flour 2 or 3 large or line with parchment paper.
- Beat together egg, nutmeg, 1 tsp salt, and ½ tsp pepper in a small bowl
- Gather potatoes into a mound in sheet pan, using a pastry scraper if you have one, and form a well in the center.
- Pour egg mixture into well, then knead into potatoes. Knead in cheese and 1 ½ cups flour, then knead, adding more flour as necessary, until mixture forms a smooth but slightly sticky dough. Dust top lightly with some of the flour.
- Cut dough into 6 pieces. Form 1 piece into a ½-inch-thick rope on a lightly floured work surface. Cut rope into ½-inch pieces. Gently roll each piece into a ball and lightly dust with flour.
- Repeat with remaining 5 pieces of dough.
- Turn a fork over and hold at a 45-degree, with tips of tines touching work surface. Working with 1 at a time, roll, roll gnocchi down fork tines, pressing with your thumb, to make ridges on 1 side. Transfer gnocchi as formed to baking sheets.
- In hotel pan with 3 gallons of water bring to boil. Cook gnocchi's in batches in salted water for 3-4 minutes.
- In deep half hotel pan melt butter and sage for about 5 minutes. Drain gnocchi's and toss in butter sauce. Garnish with chestnuts and remaining cheese.

### AccuTemp Pumpkin Pancakes

- 1 cup all purpose flour
- Pinch baking soda
- 2 tablespoons sugar
- ¼ teaspoon cinnamon
- 1/8 teaspoon ginger
- 1/8 teaspoon nutmeg
- 1 egg well-beaten
- 1¼ cup milk
- 2 tablespoons melted shortening
- ½ cup canned pumpkin or mashed sweet potato, cooked



Pre-heat Accu-Steam Griddle to 320 degrees. About 15 minutes.

Combine flour, soda, sugar and spices. Combine egg shortening, pumpkin and milk; add to flour mixture, beating until smooth. After the Accu-steam griddle has pre-heated and been seasoned, pour desired size cake batter onto surface. After bubbles begin to form turn cake. Serve hot with favorite toppings.

Recipes are Property of AccuTemp Products, Inc.