

Gnocchi with Pancetta & purple sprouting broccoli, lemon and sherry

20 minutes

Serves 4

Ingredients

800g fresh potato gnocchi
400g purple sprouting broccoli, cut into 4-5cm lengths
2 tbsp extra-virgin olive oil
100g sliced pancetta
180ml medium sherry or madeira
Grated zest 1 lemon

Method

Bring a pan of water to the boil, add the gnocchi, then bring back to the boil and cook for 1 minute. Add the broccoli to the gnocchi pan, then cook for 2 minutes more until the gnocchi is cooled and the broccoli is just tender. Drain, reserving 6 tbsp cooking water. Meanwhile, heat the oil in a large frying pan. Add the pancetta and fry over a medium heat for 2-3 minutes until golden. Using a slotted spoon, transfer the pancetta to a plate, then return the pan to the heat and add the drained gnocchi and broccoli. Increase the heat and cook for 2 minutes, tossing to coat everything in the pancetta oil. Add the sherry or madeira to the frying pan, along with the reserved cooking water. Season with plenty of black pepper and a little salt, then bubble for 1 minute until the sauce thickens. Chop or crumble the pancetta and add half to the pan of gnocchi with the lemon zest. Stir well, divide among 4 bowls or plates, then scatter with the remaining crispy pancetta.