

Stale Bread Gnocchi

Serves 3- 4

This delicious recipe is a great way to use up leftover stale bread, one of our most wasted food products! The recipe can be tweaked to add in other vegetables or herbs to flavour your gnocchi any way you like.



You'll need: mixing bowl, spoon, fork, knife, grater, frying pan, saucepan, chopping board, sieve/colander.

- 4 slices (150g) stale bread
- 2 handfuls leafy greens or herbs of your choice
- 2 tbsp grated parmesan/cheddar cheese, or nutritional yeast
- 100g (¾ cup) plain flour, plus extra
- 1 tsp salt
- 2 tbsp feta/goats cheese/mozzarella, optional
- 1 egg - or vegan alternative to act as a binder

Method

1. Tear the bread into small pieces and place into a bowl. Cover in warm water and soak for 10-15 minutes.
2. While the bread is soaking, blanch the leafy greens by placing them in a saucepan of salted boiling water for 30 seconds. Remove and drain into a colander, pouring cold water over the leafy greens until cooled completely.
3. Squeeze out the excess water from the leafy greens and then finely chop.
4. Squeeze the excess water from the soaked bread.
5. Combine the bread, leafy greens/herbs, parmesan, flour, salt and extra cheese in a bowl. Add the egg and then mix thoroughly together with your hands to make a dough. Add extra flour if the dough is too sticky.
6. Sprinkle flour on your bench top and roll the dough into two long sausages about 2cm thick. Add extra flour if needed. Using your knife, slice the length of dough into 2cm wide gnocchi.
7. Bring a large saucepan to boil with salted water. Add the gnocchi gently to the water and cook for about 4 minutes, until the gnocchi rises to the surface. Using a slotted spoon remove the gnocchi from the saucepan carefully & serve however you like your gnocchi.

Our favourite way to serve this gnocchi is to toss through a pan which has melted butter, olive oil, herbs and garlic - finish with some grated parmesan and cracked black pepper. Another great option is a simple tomato passata with basil and garlic. [Taste.com has 50 other ideas](#) for ways to serve your gnocchi

- When using stale bread, always check first for mould.
- If you don't have time to make gnocchi, consider freezing your bread for later. Once you have made the dough and sliced the gnocchi, it can be frozen for up to 6 months and cooked straight from the freezer. Freeze on a flat tray before moving into a container or zip lock bag to avoid the gnocchi sticking together.
- Try adding your left-over roast veggies into the mixture, just add extra flour to help bind together - roast pumpkin gnocchi anyone?

- Adding blanched leafy greens or fresh herbs is a great way to use up an excessive amount of produce.

Recipe adapted from “No Waste Kitchen” Giovanna Torrico & Amelia Wasiliev

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