

PLANT-BASED PESTO, GNOCCHI  
& BUTTERNUT SQUASH

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Gary Parsons, *H&B Executive Chef*

**HARVEY & BROCKLESS**  
*the fine food c<sup>o</sup>*

Whatever we do, from sourcing amazing food  
to delivering it on time,  
we always stick to one simple rule...

*an absolute dedication to honest, authentic, remarkable food.*

# PLANT-BASED PESTO, GNOCCHI & BUTTERNUT SQUASH

*Chef Gary Parsons*

## *Ingredients*

SERVES 1

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<b>DA837 Dell'ami Plant based Green Pesto</b>	<b>15g</b>
<b>DA105 Dell'ami Arbequina Extra Virgin Olive Oil</b>	<b>20ml</b>
<b>MA008 Dell'ami Italian Sundried Tomatoes, chopped</b>	<b>50g</b>
<b>IN129 Rana Gnocchi</b>	<b>300g</b>
Butternut Squash, cut into wedges and cooked	100g
Baby Spinach, washed and dried	40g
Vegetable Stock	200ml
Cannellini Beans, drained and rinsed	160g

## *Butternut Puree*

<b>IN019 Cornish Sea Salt</b>	<b>5g</b>
<b>DA105 Dell'ami Arbequina Extra Virgin Olive Oil</b>	<b>30ml</b>
Butternut Squash	1kg
Shallots, thinly sliced	80g
Garlic, crushed	10g
Water	100ml
White Pepper	2g



PLANT-BASED PESTO GNOCCHI  
*with butternut squash, sundried tomatoes and cannellini beans*

### *Method for butternut squash puree*

1. Peel the butternut squash, cut in half, remove the seeds and cut into even chunks and wedges - the chunks will be used for the puree and the wedges are for later garnish and extra texture.
2. Cut the shallot in half, remove the skin and thinly slice. Peel the garlic and crush. Heat oil in a heavy bottomed pan, add the shallots and garlic, let them sweat for a few minutes, then add the butternut squash chunks and vegetable stock, season with salt and pepper, let it cook for 2 minutes.
3. Turn the heat down to low and place a lid on top of the saucepan. Stir every 5 minutes and cook until the butternut squash is soft. Blend until smooth and glossy, season with salt and pepper.

### *Method for the gnocchi*

1. Place the butternut squash wedges that you prepared earlier into a saucepan with some oil and salt and pepper, cook until soft and set a side.
2. Heat 20mls of olive oil in a large nonstick frying pan over a medium to high heat. Add the gnocchi and stir often, cook for 5 minutes until it is golden brown.
3. Add the cannellini beans and spinach to the gnocchi and cook until the spinach has wilted, this usually takes about 1 minute. Add the chopped sundried tomatoes, butternut squash puree and wedges.
4. Stir through some of the plant based pesto, once stirred, spoon into a warm bowl and finish by drizzling some of the pesto on top.

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*Dell'ami Plant-Based Green Pesto*

Made with Prosciano, a vegan alternative to traditional parmesan, making this fantastically green paste even more diverse.

*Cornish Sea Salt Flakes*

A pebble's throw from the Atlantic Ocean, the salt house that produces Cornish Sea Salt uses pure sea water from a protected marine zone, which is high in trace elements. It's this purity that gives the salt its fresh flavour and makes it so popular with chefs. Add a sprinkle to chocolate brownies to elevate them to new levels.

*Dell'ami Arbequina Extra Virgin Olive Oil*

Sourced from the sunny valleys of Córdoba in Andalucía, early harvest Arbequina olives give this oil glorious flavours of green apple, artichoke and creamy avocado.

*Dell'ami Italian Sundried Tomatoes*

Naturally field-dried under the Italian sun, these plum tomato halves have great colour and deep umami flavour.

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