Hidden veg Lamb Ragu with Butternut Gnocchi

500g of cubed stewing lamb (I got lamb leg cubes)
3 leeks, finely sliced
2 celery stalks, chopped
1 green pepper, chopped
125g mushrooms, chopped
2 carrots finely grated
4 baby marrows, finely grated
1 tablespoon tomato paste
125 ml red wine
1 beef stock sachet/ half a cube or 7,5 ml powder
1 dried bay leaf
2-3 stalks of rosemary
Salt and pepper

FOR THE GNOCCHI:

2 cups butternut puree (I steamed my butternut for 12 minutes and then used a food processor to puree it)
1 cup of flour + more for dusting

This lamb ragu is made with finicky people in mind. There is a surprising amount of veg in this dish, but it's not visible.

FOR THE BUTTERNUT GNOCCHI:

In a mixing bowl, create a well in the middle of the flour and add the puree.

Using a fork, mix the flour and puree into a stiff dough. Once the dough comes together knead it on a floured surface for a couple of minutes.

Leave the dough to rest for 30 minutes.

In the meanwhile, bring a pot of salted water to the boil.

Divide the dough into two pieces and roll each piece into a long sausage. Then, using a sharp knife, cut the dough into 2-4 cm pillows.

Add the gnocchies (I'm sure that's a word), to the boiling water. The gnocchi is cooekd when it starts floating.

Drain the gnocchi into a colander.

Serve hot with a serving of the lamb ragu on top. An optional extra is always some parmesan cheese on top.

FOR THE RAGU:

In an ovenproof pot, brown the meat on both sides. Remember to season at this stage already.

Remove the browned meat from the pot and add the leeks, celery, green pepper and mushrooms. Saute on a low heat until the leeks are soft. Add the tomato paste and saute for 1 minute.

Deglaze the pot with the red wine.

Add the meat back into the pot with the carrots, baby marrow and herbs. Mix the beef stock with 1 to 2 cups of water and add that to the pot as well.

Place the pot, with the lid on, in the oven and slow cook for 3 to 4 hours on 160 °C.

The ragu is done when the meat is easy to tear apart with a fork. Mix the ragu vigorously to loosen the meat and to create the trademark ragu pulled meat texture.