

Potato Gnocchi

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Gnocchi may be a little hard to work with but this recipe will definitely be worth the effort. It produces delicious, light and fluffy potato pillows. Serve with any Italian pasta sauce. Makes 6 servings.

Ingredients:

1 1/2 pounds potatoes*
1 cup flour, or more as needed
1 egg yolk, beaten
1 teaspoon salt
freshly grated nutmeg
1 tablespoon olive oil

Directions:

1. Preheat your oven to 400F.
2. Scrub the potatoes and bake until soft, about 1 hour.
3. While still hot, cut the potatoes in half and scoop the flesh into a potato ricer or food mill.
4. Rice the potatoes onto a baking sheet and spread out and cool to room temperature.
5. Transfer the potatoes to a bowl and add 1 cup of flour, toss to coat.
6. Form a well in the center and add the egg, salt, pepper, and nutmeg. Stir with a fork until moistened, it should look shaggy.
7. Knead until the dough comes together. If the dough is very sticky sprinkle on a little bit of flour. It should be just a little bit sticky.
8. Form the dough into a ball and divide it into 4 pieces.
9. Roll each piece into a 3/4 inch thick rope. Cut each rope into 3/4 inch lumps.
10. Place the gnocchi pieces onto a parchment lined baking sheet.
11. Bring a large pot of salted water to a boil. Add the gnocchi in 4 batches and cook until the gnocchi rise to the surface of the water.
12. Continue to cook them for another 4 minutes or until they are cooked through and tender.
13. Remove with a slotted spoon and toss with olive oil in a large bowl. Serve with sauce or cover and refrigerate.
14. These can be held for up to 2 days.

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