

## Basil gnocchi

### Equipment

Sharp knives  
Potato masher  
heavy-based saucepan

metric measuring spoons & cups  
sieve

### Ingredients

- 1kg desiree potatoes, unpeeled
- 1 egg yolk
- 1 tsp salt
- 1 cup (70g) finely grated parmesan
- 1/2 cup chopped fresh basil
- 1 cup (150g) plain flour
- 100g butter, melted
- Freshly ground pepper, to serve
- Small fresh basil leaves, to serve, extra

### Method

1. Cook the potatoes in a saucepan of boiling water for 30-35 minutes, or until tender. Set aside to cool slightly. Run the potatoes quickly under cool water and rub to remove the skin. Chop roughly. Use a spoon to press through a sieve.
2. Mix the potato, egg yolk, salt, parmesan, basil and half the flour into a loose dough. Add remaining flour. Working quickly, knead into a soft dough. Divide into four portions.
3. On a lightly floured surface, roll each portion into a 50cm long log. Cut each log into 3cm pieces crossways. Use your thumb to roll each piece over the back of a fork.
4. Bring a large saucepan of salted water to the boil. Cook gnocchi in batches for 3 minutes, or until they float to surface. Use a slotted spoon to transfer to serving plates. Drizzle with melted butter, season with pepper. Scatter over extra basil, to serve.