

Gnocchi

Equipment

Chopping boards

sharp knives

Muffin trays

electric mixer

Ingredients:

POTATO GNOCCHI

- 600g Desiree potatoes, unpeeled
- 30g butter, softened
- 30g parmesan, grated
- 1 free range egg yolk
- 10g sea salt
- 60g "00" flour
- Semolina, for dusting

Method

1. To make the gnocchi, bake the potatoes in a hot, 200°C oven until cooked through. Allow to cool slightly, then scoop cooked flesh from baked skins.
2. Puree the potatoes with a mouli or ricer, or mash thoroughly using a potato masher. Add the butter, parmesan, egg yolk and salt and mix together. Add the flour until the dough doesn't stick to your fingers.
3. Roll out into 1 cm thick logs on a work bench dusted with semolina. Cut at 3 cm intervals, then blanch in a large saucepan of gently boiling salted water until they float to the surface. Lift out with a slotted spoon.
4. Serve with your favourite sauce.